



Recipe: my favorite homemade pie crust

ingredients

2 1/2 cups all-purpose flour

1 cup unsalted butter - chilled cut into tbs

1/2 teaspoon salt

7 tablespoons ice water

1 tablespoon apple cider vinegar

directions

1. Combine flour, salt, and butter in a food processor.

Pulse until mixture resembles coarse crumbs, about 10 1-second pulses.

2. Stir water and vinegar in a small bowl.

3. Pour half the ice water and vinegar mixture into the flour and butter mixture. Pulse to combine, about 3 (1-second) pulses. Pour in remaining ice water and vinegar mixture. Pulse until mixture just starts to come together, about 8 (1-second) pulses.

4. Turn dough out onto a wooden surface, pat into round shape and divide in half. Form each half into a disc about 5 inches wide.

5. Refrigerate for at least 30 minutes until ready to use.