

PIE CRUST

This crust recipe is a fan favorite!

by Chef Katie Chapman, Pastry Chef at The University Club of MSU

Featured Food: Pie Crust

Yield: 1 single crust

Ingredients

1 ¼ cups all-purpose flour 8 T. (1 stick) cold unsalted butter, cut into ¼ -inch cubes

1 Tbs. sugar 3 T. ice water

¼ tsp. salt

Preparation

To make dough in a stand mixer, fit the mixer with flat beater and stir together the flour, sugar, and salt in the mixer bowl.

Add the butter, mix on medium-low speed until the butter pieces are no larger than small peas. Add the water and mix on low speed just until the dough pulls together. Do not over mix.