

## Butter Pie Crust

### Ingredients:

- 1 ¼ cups flour
- ¼ teaspoon salt
- ½ cup butter, chilled and diced
- ¼ cup ice water

### Directions:

If you have a food processor:

Thoroughly grease a pie plate. Set aside. Mix together the flour and salt in a small/medium-sized bowl. Pour this mixture into a food processor fitted with a normal blade. Next add the butter. Pulse until it reaches a crumbly consistency (do not over mix). Next, add the ice water a little at a time, pulsing after each addition. The dough should be crumbly, but you should be able form a ball that sticks together. Too dry and it will fall apart, too wet and it will be sticky and tough. Do not over mix.

If you don't:

Thoroughly grease a pie plate. Set aside. Mix together the flour and salt in a small/medium-sized bowl. Cut in the butter with a pastry cutter or two butter knives until it resembles coarse crumbs. Add the ice water, mixing it in a little at a time with a fork. The motion is similar to scrambling eggs. The dough should be crumbly, but you should be able form a ball that sticks together. Too dry and it will fall apart, too wet and it will be sticky and tough. Do not over mix.