

# PERFECT PIE CRUST

Here's what you need:

- 2 1/2 cups all purpose flour
- 1 teaspoon (I like a little more than that personally but that's just me...) salt
- 1 teaspoon sugar
- 1 stick unsalted butter, cut into cubes, frozen
- 1/2 cup (half a log) butter flavor Crisco, cut into pieces, frozen
- 1/3 cup cold water with two ice cubes in it

This is a deceptively easy list of ingredients, isn't it?

Sift dry ingredients into the bowl of your food processor. Add the butter and Crisco. Pulse judiciously, about 8 seconds worth of pulsing. (See video for visual in the Holiday Apple Pie post)

Pour water in a slight stream through the feed tube while pulsing. Add just enough – if it's humid you might need only a quarter cup. If it's dry you might need almost half a cup. This is where judgement comes into the mix. It should not be dry, but shouldn't be wet or tacky, and you must not process it more than 30 seconds. You can test this by squeezing a little ball together and seeing if it sticks.

Form two equal size balls. Avoid touching it too much or kneading/overworking it. Flatten into disks. Wrap with plastic or put into Ziploc bags.

Put your wrapped disks into the fridge for at least an hour!  
These also freeze really well for future use.