



PIE CRUST

Makes 1 pie

Ingredients

2 cups	AP flour
1 tsp	Kosher Salt
½ tsp	Baking Powder
¾ cup	Cold Unsalted Butter, cubed
1 Tbsp	Apple Cider Vinegar
2 Tbsp	Ice Water

Equipment

- Food processor
- 9" pie crust

Directions

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. Add vinegar, pulsing until combined. Add ice water, 1 tablespoon at a time, just until dough comes together. Pull dough out of the food processor and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours.
2. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Refrigerate for 15 minutes.
3. Bake depending on filling recipe.