

PIE CRUST

Sometimes, Martha Stewart drives me nuts, but she does know how to make an excellent pie crust! The secrets to this recipe are to not overwork the pastry, use only cold ingredients, chilling the pastry before it is rolled out, and rolling it out quickly. The recipe makes enough for *two* 8-10 inch single crust pies, or *one* double crust pie, or *twelve* 2 ½ -3 inch tartlets.

INGREDIENTS:

2 ½ Cups All Purpose Flour

1 teaspoon Salt

1 teaspoon Sugar

1 Cup (2 sticks) Butter, cut into small pieces

¼ to ½ Cup Ice Water

DIRECTIONS:

Put the flour, salt and sugar in the bowl of a food processor. Add the pieces of *cold* butter and process for approximately 10 seconds, or just until the mixture resemble coarse meal.

Add the ice water, drop by drop, through the feed tube with the machine running, just until the dough holds together without being wet or sticky. Do not process more than 30 seconds. Test the dough at this point by squeezing a small amount together. If it is crumbly, add a little more water.

Divide the dough in half and place 1 piece of the dough onto a large piece of plastic wrap. Grasping the plastic wrap, shape the dough into a disc about 4 inches in diameter and press firmly to make sure there are no air pockets. Repeat with the other piece, wrap the dough in the plastic, and refrigerate for at least 1 hour.

Lightly spray the pie plates you will be using with vegetable oil. On a lightly floured board, roll out the pastry to a thickness of 1/8 inch. Place the pastry in the pie plate and press it into the bottom edges and along the sides. Trim the pastry using a scissors or a sharp knife. You can cut it about an inch larger than the pan and fold it under the edge to make the edge thicker and stronger. Crimp or decorate the edge as desired.

