

Butter Pie Crust

1 1/2 CUPS SELF-RISING FLOUR
1/2 CUP SALTED BUTTER
(FROZEN)
6-7 TBSP. ICE COLD WATER



Grate butter and toss in flour. Add water 1 tbsp. at a time until pastry sticks together when pressed. Pat into round circle and wrap in plastic wrap. Refrigerate dough a minimum of 30 minutes. Get dough out and press out onto floured surface. Use a rolling pin and roll out dough in an outward motion. Turn dough in 1/4 turns until pastry is 1.5 inches larger than the pie plate. Roll pastry onto rolling pin and place in center of pie plate. Fold edges under and crimp with your favorite edging.

Prick pie crust with fork before baking if doing a pre-bake. Prebake at 375 degrees until golden brown for pie crust to be filled and chilled. Prebake at 350 degrees for 12 minutes for pie that will be filled and baked again in the oven.

“This is enough dough for one pie crust...Tammy”