

RV GODDESS: Butter Pie Crust

Use your food processor to make the best pie crust ever! The secret is to keep the butter cold and the dough chilled.

2 sticks unsalted butter, cold (8 ounces)
2¼ cups all-purpose flour, plus more for the work surface
1 teaspoon Kosher salt
1/4 cup ice water (approx.)

Use a food processor fitted with a metal blade. Add one cup of the flour, evenly distributing the flour over the bottom of the processor bowl. Sprinkle the salt over. Cut each stick of butter into 8 or 10 pieces and place them in the processor. Sprinkle the remaining flour over the butter.

Use the pulse button to mix the dough for about 20 seconds, or until the mixture resembles coarse meal. Scrape down sides of bowl.

Drizzle ice water through the top chute opening while pulsing the dough, until dough just leaves the side of the bowl, about 10-20 seconds. You will need about ¼ cup of ice water. Remove to floured board and knead just to combine. Divide dough in half. Flatten to disks, cover in plastic wrap and place in refrigerator until ready to use.

It is easy to roll pastry if you keep it cold and keep the board floured. Roll from the center, out toward the edge until the dough reaches the desired size. Dough can be prepared up to 24 hours in advance and kept refrigerated.

Make two 9-inch pie crusts.