Pie Demonstration

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://www.shutterstock.com/pic-75449095/stock-vector-colorful-illustration-in-the-shape-of-cutting-board-cute-girl-cooking-cherry-pie-and-placing.html&ei=lGv3VKm9OoeSyATWloDoCQ&bvm=bv.87519884,d.aWw&psig=AFQjCNGYnZerb3uXa2lXnHJmphtGF6t0eQ&ust=1425587436422510)The crust (makes 2 pie crusts):

Ingredients:

•1 cup salted butter, diced and chilled

•2 1/2 cups all-purpose flour

•1/2 teaspoon salt

•3-5 tablespoons ice water

Directions:

1. Combine flour and salt in food processor. Pulse once to mix. Alternately, whisk in a large bowl if you are not using a food processor.

2. Add butter and process until it resembles coarse crumbs. Add 2 tablespoons of water and pulse, a few times. I always add a third tablespoon of water and pulse until the dough forms a ball. This takes a few seconds. If you find your mixture is too dry, you can add another tablespoon of water. Turn out the dough onto a lightly floured surface.

3. I recommend using a silpat or other similar silicone surface for rolling. But you don't have to, you'll just have to use more flour. Press the dough ball into a disk and roll to about 1/4" thickness. Be sure to flip and rotate your dough as you go so it does not stick to your surface. Roll out the dough to a few inches larger than your pie plate (about 12" for a 9" pie plate).

4. Place in pie plate and press to fit. Tuck under any overhang and crimp or use the tines of a fork to decorate the edges. Chill until ready to fill.

Fill with any filling of your choice! I chose cherry pie filling! Bake according to instructions on can.