

Pie Crust

Ingredients

- 3 3/4 cups all-purpose flour
- 1 tbsp sugar
- 1/2 tbsp salt
- 1/2 tsp baking powder
- 1 3/4 cups butter (cold)
- 2/3 cup water (ice cold)
- 2 tbsps sour cream
- 1 tsp vinegar

Instructions

Makes 3 single-crusts

Summary

Yield: 3

Source: Priscilla Warnke

Prep Time: 15 minutes

Category: Pies

Rating: unknown

In a very large bowl combine the flour, sugar, salt and baking powder. With pastry blender cut in the butter leaving chunks the size of peas.

Combine cold water, sour cream, and vinegar. Add liquid all at once to the flour mixture. Quickly stir to distribute. Do not overmix. The dough should be slightly crumbly. Let rest in the refrigerator for at least 2 hours or overnight. The finished dough should break, not stretch. Divide into three portions; shape into disks. Use at once or wrap and refrigerate up to 3 days. Or freeze up to 1 month. Thaw overnight in the refrigerator if frozen.