

buttermilk pie crust

INGREDIENTS

2 cups all-purpose flour
½ teaspoon salt
1 Tablespoon granulated sugar
12 Tablespoons unsalted butter, cold and cut into cubes
1/3 cup buttermilk

MAKES 2 9-INCH CRUSTS

DIRECTIONS

TO MAKE THE DOUGH IN A FOOD PROCESSOR

Combine the flour, salt, and sugar in a food processor. Add the butter on top and mix until it is evenly distributed. The mixture will turn into chunky crumbles. Continue mixing as you slowly pour in the buttermilk. Mix until everything is completely combined, but do not over mix the dough. It may still be a little crumbly but will come together later when you roll it out.

TO MAKE THE DOUGH BY HAND:

Add the flour, salt, and sugar into a bowl and mix them together. Place the cubed butter into the mix and use a pastry cutter to blend the butter into the flour mixture until what you have looks like chunky crumbles. Stir in the buttermilk and continue blending until your dough comes together. You may need to use your hands. It may still be a little crumbly, but will come together later when you roll it out.

2. Divide the dough into two round disks wrapped in plastic wrap. Refrigerate the dough for about 30 minutes before making your pie.

3. Remove the dough from the refrigerator and roll it out using a little flour if necessary, so that the dough does not stick. Place it into your pie pan and crimp the edges however you'd like if you're making a one-crust pie. Place the completed pie crust back into the refrigerator for 30 minutes before adding your filling. If you are making a double crust pie, you can add the filling and second crust now and then place it back into the refrigerator for 30 minutes before baking.