

PIE CRUSTS



Ingredients |

4 ½ cups & 1 heaping tablespoon Manini's Multi-Purpose Flour
1 tablespoon sugar
1 ½ teaspoon salt
2 cups chilled butter (4 sticks)
1 teaspoon vinegar
1 extra large egg
½ cup + 1 tablespoon ice cold water

Directions |

Whisk the first three ingredients until well blended. Working quickly to prevent softening, cut chilled butter (straight from the refrigerator) into ¼ inch pieces. Add the butter to the dry ingredients. Using a pastry blender, pastry knife or two knives, chop the butter into pea-sized pieces. The easiest way to cut the butter mixture into pea-sized pieces is to dump your flour and 1/4 inch butter pieces onto a flat surface. If you don't have a pastry blender or pastry knife, take two sharp-edged knives (steak knives work well) holding them side by side in one hand with blades pointing down and chop the butter and flour mixture until the mixture resembles coarse crumbs with some pea-sized pieces.

Do not let the mixture soften and begin to clump; it must remain dry and powdery. In separate bowl, combine vinegar, egg and water. Drizzle wet ingredients over flour and butter mixture. Cut with the blade side of a rubber spatula until the mixture until it looks evenly moistened and begins to form small balls. Press down on the dough with the flat side of the spatula. If the balls of dough stick together, you have added enough water; if they do not, drizzle 1 to 2 tablespoons of ice water over the top. Put flour on your hands and shape dough into a ball. Chill for at least one hour, preferably for several hours, or for up to 2 days before rolling.

Use a 10 inch pie plate. To bake the crust without a filling, preheat your oven to 450 degrees. After you have pricked the sides and bottom of the fluted crust with a fork to eliminate air pockets, bake the crust for 8-10 minutes or until light brown.

Recipe yields 3 – 10 inch crusts.