



## DuBois Granite & Quartz

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**CUSTOM FABRICATED STONE COUNTERTOPS ALL RESIDENTIAL & COMMERCIAL NEEDS**

### **3-2-1 Pie Crust**

(Originally Aired on WTAJ's **Studio 814** on 11/14/23)

Makes enough dough for one double-crust deep dish pie or two single-crust pies.

3 cups all-purpose flour, plus more for dusting

1 Tbsp. sugar

1/2 tsp. salt

8 oz. (16 Tbsp.) cold unsalted butter, cut into 1/2-inch chunks

1/2 cup ice water

#### **Mixing by hand**

Combine flour, sugar, and salt in a large bowl. Cut in, using a pastry blender, or using your hands, work in butter chunks until the size of small peas and the mixture looks mostly uniform. Gradually add water, 1 Tbsp. at a time, until dough comes together.

Divide the dough in half, handling it as little as possible, and shape each half into a disk. Wrap each disc in plastic wrap and refrigerate for at least 2 hours or up to 3 days

#### **Using Food Processor**

In a food processor, combine flour, salt, and sugar; pulse to combine. Add butter; pulse until mixture resembles coarse meal, with just a few pea-size pieces of butter remaining.

Sprinkle with 1/4 cup ice water. Pulse until dough is crumbly but holds together when squeezed with fingers (if necessary, add remaining 1/4 cup more water, 1 tablespoon at a time). Do not over-process.

Transfer dough (still crumbly) onto a piece of plastic wrap. Form dough into 2 disks; wrap tightly in plastic. Refrigerate until firm, at least 1 hour or up to 3 days.

The dough can also be tightly wrapped and frozen for up to 3 months. Thaw overnight in refrigerator before using.