

Betty's Homemade Butter Pie Crust



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In this video, Betty demonstrates how to make Homemade Butter Pie Crust.

This pie crust will be used for a Dark Chocolate Pie, similar to the pie I ordered for dessert at The Julep Cup Restaurant in Lexington, Kentucky on our recent trip there for lunch. The chocolate pie will be uploaded in a couple of days.

Ingredients (for one 9-inch pie crust):

1 $\frac{1}{4}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{3}$ cup plus 2 tablespoons cold butter

2 to 4 tablespoons ice cold water

Combine 1 $\frac{1}{4}$ cups all-purpose flour and $\frac{1}{2}$ teaspoon salt. Cut in $\frac{1}{3}$ cup plus 2 tablespoons cold butter with a pastry blender, until mixture resembles coarse cornmeal. Sprinkle ice cold water over the mixture, one tablespoon at a time. Stir with a fork, until ingredients are moistened. (I used about 2 $\frac{3}{4}$ tablespoons ice cold water.) Shape into a ball and chill for best results. If working dough immediately, move quickly, so that it does not warm up and become too sticky to work. On a floured surface, roll the dough to $\frac{1}{8}$ -inch thickness. Center dough in a 9-inch pie plate and trim off excess pastry along edges. Fold edges under and flute. Prick bottom and sides of pastry shell with a fork. Bake at 425 degrees (F) for about 8 to 10 minutes, or until crust is golden brown. Cool, and then fill with your desired pie filling. I will be filling this pie crust with Dark Chocolate Pie Filling (in a couple of days). I hope this video helps you make a perfect pie crust! --Betty