All Butter Pie Dough Recipe

Makes enough dough for 2 single or 1 double-crust for a 9- or 10-inch pie
Prep time: 20 minutes
Chill time: 60 minutes

3 cups (360g) all-purpose flour
2 tablespoons sugar
1 teaspoon fine salt
1 cup (8 ounces, 2 sticks, 226g) cold, unsalted European or Irish butter, cut into 1/2-inch cubes
8 to 12 tablespoons ice water

1 In a food processor, measure the flour, sugar, and salt. Scatter the butter cubes on top.
Pulse 8 to 9 times, or until the butter is the size of lima beans. (They will become smaller when you add the water.)
2 Drizzle 8 tablespoons of the ice water over the butter and flour mixture. Pulse 3 to 4 times. If the dough looks dry, sprinkle in more water, 1 tablespoon at a time, pulsing after each addition until a a small handful of dough crumbs come together without cracking when you squeeze them.
3 Tip the contents of the bowl onto a work surface and make 2 even piles. Without kneading, press and squeeze the piles into 2 flat, round disks. Enclose each in plastic wrap and refrigerate for 40 minutes or up to 2 days. (If the butter in the dough has hardened from the cold, let the dough sit out at room temperature for 10 to 15 minutes before rolling.)
4 Roll the dough into a 12-inch circle. Transfer it to the pie pan and press gently to fit it into the sides and bottom. With scissors, trim the edges if they are uneven, leaving about a 1-inch overhang. Fold the overhanging dough underneath itself so that the dough is even with the outside edge of the pan. Crimp or press with a fork. Cup your hands around the dough edges to make sure they are not hanging over the rim.
5 Freeze for 30 minutes, or up to 3 months, well covered in plastic. Fill and bake according to directions.

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