3/8/2021 PieCrust.txt

No salt Pie Crust

- 2 1/2 cup all-purpose flour
- 2 sticks unsalted butter (cubed, frozen)
- 7 tbsp ice cold water 1 tbsp cider vinegar

put flour in food processor, add frozen butter and pulse until grainy looking. Add water and vinegar, pulse again until almost together (less is more). Dump out onto lightly floured counter. Gently knead until it comes together. Wrap with saran wrap and refrigerate for at least 30 minutes. Roll out and use as your other recipe calls for.