



Pie Dough Ingredients

2 & $\frac{1}{2}$ cups all purpose flour (12 ounces)
8 ounces (2 sticks) cold butter cut into cubes
 $\frac{1}{2}$ cup (4 ounces) of water
1 egg, lightly beaten.
2 tablespoons heavy cream or milk.

Making 321 Pie Dough

3 parts flour, 2 parts butter and 1 part water

Measure and pour the all purpose flour on to a pastry board.

Add the butter to the flour.

Using a knife cut the butter and work into the flour. Continue cutting until the butter almost disappears into the flour.

Transfer all the flour and butter mixture into a mixing bowl.

Make a small well in the center of the flour and butter combination.

Pour half the water into the well and quickly mix using your hands.

If the mixture does not combine into a dough-like blend add the remaining water and continue mixing. Add a tiny bit more water if the flour-butter-water mix is still in a powdery form.

Once the blend has the consistency of dough, roll into a ball and separate into two equal balls. . one for the top of the pie and one for the bottom crust.

Wrap the two balls in plastic wrap and refrigerate.

