**Easy Pie Dough**

Recipe adapted and modified from[J. KENJI LÓPEZ-ALT](http://www.seriouseats.com/user/profile/Kenjilopezalt)



**Note:** This makes enough for two single-crust pies or one double crust pie. For a slightly more tender crust, replace up to 6 tablespoons of butter with vegetable shortening. Pie dough can be frozen for up to 3 months. Thaw in refrigerator before rolling and baking.

**Why It Works**

* All-butter gives this pie crust extra flavor.
* Combining the flour and butter in two distinct phases creates a dough that is tender and flaky yet extremely easy to roll out.

**YIELD:**Makes 2 single crust or 1 double crusted pie / **ACTIVE TIME:**10 minutes / **TOTAL TIME:**10 minutes

**Ingredients**

Chef notes: you can use unsalted butter for this recipe and add an additional ½ a teaspoon of salt for the difference.

* 2 1/2 cups (12.5 ounces; 350 grams) all-purpose flour
* 2 tablespoons (25 grams) sugar
* 1/2 teaspoon (5 grams) kosher salt
* 2 1/2 sticks (10 ounces; 280 grams) regular salted butter, cut into 1/4-inch pats
* 6 tablespoons (3 ounces; 85 milliliters) cold water [more of less]

**Directions**

1. Combine and stir your dry ingredients.
2. Slice butter into ¼-inch pats while minimizing skin contact. The colder the butter the better.
3. Using a fork or pastry blender, cut in your butter until the mixture resembles pea-sized clumps or coarse sand. [This can also be done using a food processor.]
4. Sprinkle 1 tablespoon of the water over part of the mixture, then using a rubber spatula, gently toss. Push moistened dough to the side of the bowl and repeat using 1 tablespoon of water at a time, until all the dough is moistened and it comes together into a ball. Divide ball in half. Form each half into a 4-inch disk. Wrap tightly in plastic and refrigerate before rolling and baking.

**Rolling the dough**

Using a pastry mat or solid surface, sprinkle a little flour on your rolling surface and your rolling pin. Put your ball of dough in the center and slightly flatten it with your hand. With medium pressure, roll evenly away from you two or three times, then roll from one side to another. This starts to stretch out your dough. Try keeping it as circular as possible while keeping the thickness consistent. Gently pull your dough off of the surface, re-flour the surface, and flip the dough to the opposite side. Sprinkle more flour on top as needed.

Now repeat the process, going one direction (not back and forth) and shaping it into a circle. For a 9″ pie try to roll it about 11 1/2″ in diameter.

The original recipe by J. KENJI LOPEZ-ALT can be found at http://www.seriouseats.com/recipes/2011/07/easy-pie-dough-recipe.html