Classic Butter Pie Crust (from Taste of Home)

This piecrust is perfect as is….w/ the tiny adds made to directions…

TOTAL TIME: Prep: 10 min. + chilling

YIELD: dough for one 9-inch pie

INGREDIENTS FOR SINGLE-CRUST PIE:

1-1/4 cups all-purpose flour

1/4 teaspoon salt

1/2 cup cold butter, cubed

3 to 4 tablespoons ice water

INGREDIENTS FOR DOUBLE-CRUST PIE:

2-1/2 cups all-purpose flour

1/2 teaspoon salt

1 cup cold butter, cubed

1/3 to 2/3 cup ice water

Directions

1. Combine flour and salt. Cut in cold butter until crumbly. Keep the butter cold as you add and cut. Gradually add ice water, tossing with a fork until dough holds together when pressed.

2. Shape dough into a disk for a single-crust pie. For a double-crust pie, divide dough in half, with 1 piece slightly larger than the other; shape into 2 disks. Wrap and refrigerate 1 hour or overnight.

3. On a lightly floured surface, roll out 1 disk of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate.

4. For a single-crust pie: Trim crust to 1/2 in. beyond rim of plate; flute edge. Fill or bake according to recipe directions.

5. For a double-crust pie: Add filling to crust. Roll out remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Cut slits in top. Bake according to recipe directions.