

Cuisinart Pie Crust

I make all my pie dough with my Cuisinart Processor. I usually make 6 or 8 pies shells at a time and freeze the extra dough. The Cuisinart is an easy way to make flakily pie dough.

1/2 cup or 1 stick butter

5 Tb. rounded shortening (4 tsp.)

2 cups all-purpose flour

2 tsp. sugar

1/2 tsp. salt

5 Tb. cold water



Cut butter into bits and freeze along with shortening.

Using the Cuisinart, insert the metal blade and put frozen butter and shortening, flour, sugar and salt into work bowl.

Combine them by pulsing the machine 5 to 6 times.

Add water and pulsate 3 to 4 more times and then process for 5 seconds.

As soon as the dough forms a ball; stop. Do not over-process.

Refrigerate dough 2 hours before rolling out pastry.

Enough pastry for two 9-inch pie shells.

NOTE: Prick crust if making a pie shell.

Bake in preheated 375 degree oven for 25 to 30 minutes.

Extra dough can be made and stored in the refrigerator for 2 weeks.

Extra dough can also be made and frozen or rolled into pie pans and frozen.