

Basic Pie Crust (for two pies—freeze the extra one if necessary)

2 1/2 cups all-purpose flour

1 tablespoon sugar

1 teaspoon salt

1 cup/8 oz (2 sticks) chilled unsalted butter, cut into 1/2-inch cubes

6 tablespoons (about) ice water

Mix flour, sugar, and salt in processor or stand mixer, or a bowl. Add butter; pulse until coarse meal forms (or paddle in a stand mixer, or cut with a pastry cutter or forks or fingers). Gradually blend in enough ice water to form moist clumps. Gather dough into ball; divide in half. Form dough into 2 balls; flatten into disks. Wrap each in plastic; chill 2 hours or overnight.

Preheat oven to 350 degrees.

Roll one disk out to an 11-inch round. Place in a 9-inch pie plate and crimp the edges.

Spray with non-stick spray and dock with a fork. Cover with parchment and fill with pie weights, rice or beans. Bake for 10 minutes. Remove weights and parchment and bake for 5 minutes.

Set crust on a wire rack to cool.