



All You Classic Pie Crust

READY IN



15 min.

SERVINGS



15

CALORIES



180 kcal

CRUST

Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 10 tablespoons butter unsalted chilled cut into small pieces
- ☐ 6 tablespoons vegetable shortening chilled cut into small pieces

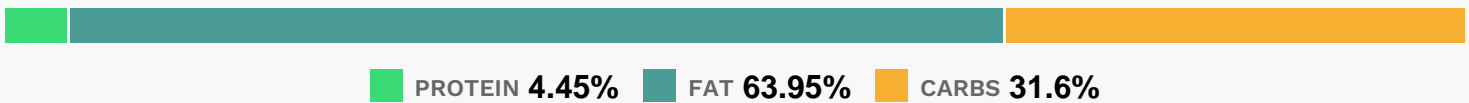
Equipment

- ☐ food processor

Directions

- ☐ In a food processor, pulse flour and salt.
- ☐ Add butter; pulse until broken up into pieces no larger than peas.
- ☐ Add shortening; pulse until mixture resembles coarse cornmeal, with some pieces of butter still visible.
- ☐ Sprinkle 1/3 cup ice water on top and pulse until dough just comes together, adding more water if necessary, 1 Tbsp. at a time.
- ☐ Turn out dough onto a lightly floured surface and knead gently to bring together. Divide dough in half and shape each piece into a disk. Wrap in plastic and chill for at least 1 hour and up to 2 days.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:10.35, Inflammation Score:-3, Nutrition Score:3.1982608333878%

Nutrients (% of daily need)

Calories: 180.43kcal (9.02%), Fat: 12.87g (19.81%), Saturated Fat: 6.1g (38.15%), Carbohydrates: 14.31g (4.77%), Net Carbohydrates: 13.81g (5.02%), Sugar: 0.06g (0.06%), Cholesterol: 20.07mg (6.69%), Sodium: 79.12mg (3.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.02g (4.03%), Vitamin B1: 0.15mg (9.91%), Selenium: 6.45µg (9.21%), Folate: 34.59µg (8.65%), Manganese: 0.13mg (6.42%), Vitamin B2: 0.1mg (5.64%), Vitamin B3: 1.11mg (5.55%), Iron: 0.88mg (4.87%), Vitamin A: 233.24IU (4.66%), Vitamin E: 0.54mg (3.61%), Vitamin K: 3.43µg (3.27%), Phosphorus: 22.49mg (2.25%), Fiber: 0.51g (2.03%), Copper: 0.03mg (1.43%), Vitamin B5: 0.13mg (1.27%), Magnesium: 4.31mg (1.08%)