



Double-Crust Pie Dough

 Vegetarian

READY IN



45 min.

SERVINGS



20

CALORIES



152 kcal

CRUST

Ingredients

- ☐ 3 cups flour
- ☐ 1.5 teaspoons kosher salt
- ☐ 1 tablespoon sugar
- ☐ 1 cup butter unsalted cold cut into small pieces

Equipment

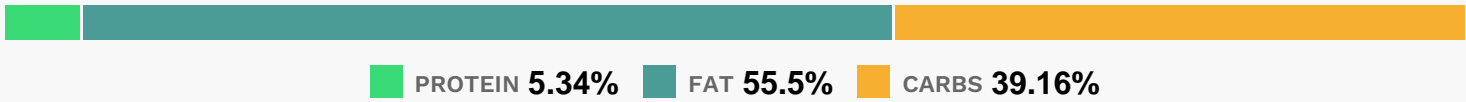
- ☐ food processor
- ☐ frying pan
- ☐ baking paper

- ☐ plastic wrap
- ☐ rolling pin
- ☐ pie form

Directions

- ☐ In a food processor, whirl together flour, sugar, and salt.
- ☐ Add butter and pulse into pea-size pieces.
- ☐ Drizzle 2/3 cup very cold water over crumbs and pulse just until evenly moistened. Turn dough out onto a work surface and gather into a ball, turning dough to combine any dry crumbs.
- ☐ Wrap dough in plastic wrap, then press into a disk about 1 in. thick. Chill dough at least 1 hour and up to 2 days.
- ☐ Set dough on a lightly floured work surface and divide in half. With a lightly floured rolling pin, roll 1 half to form a round 1/8 in. thick and at least 14 in. wide; lift and turn dough occasionally, dusting underneath with more flour.
- ☐ Fold dough round in half, lift gently without stretching, and lay folded edge across center of a 9 1/2- to 10-in. deep-dish pie pan. Unfold and ease dough into pan. Trim edge evenly 1 in. beyond pan rim; discard scraps. Fold edge under itself so it's flush with and resting on top of rim.
- ☐ For a lattice top: On a piece of parchment paper, roll out remaining half of dough the same way.
- ☐ Cut dough into strips 1/2 in. to 3/4 in. wide.
- ☐ Transfer strips on parchment to a large plate and chill.
- ☐ Make ahead: Chill dough up to 2 days.

Nutrition Facts



Properties

Glycemic Index:7.25, Glycemic Load:10.77, Inflammation Score:-3, Nutrition Score:3.0643478372823%

Nutrients (% of daily need)

Calories: 151.94kcal (7.6%), Fat: 9.39g (14.45%), Saturated Fat: 5.86g (36.62%), Carbohydrates: 14.91g (4.97%), Net Carbohydrates: 14.41g (5.24%), Sugar: 0.66g (0.73%), Cholesterol: 24.4mg (8.13%), Sodium: 176.04mg (7.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.03g (4.07%), Vitamin B1: 0.15mg (9.85%), Selenium: 6.47µg (9.25%), Folate: 34.65µg (8.66%), Manganese: 0.13mg (6.44%), Vitamin B2: 0.1mg (5.68%), Vitamin A: 283.64IU (5.67%), Vitamin B3: 1.11mg (5.56%), Iron: 0.87mg (4.86%), Phosphorus: 22.97mg (2.3%), Fiber: 0.51g (2.03%), Vitamin E: 0.27mg (1.83%), Copper: 0.03mg (1.45%), Vitamin D: 0.17µg (1.13%), Magnesium: 4.36mg (1.09%)