



## Easiest Pie Dough

 Vegetarian

READY IN



10 min.

SERVINGS



10

CALORIES



304 kcal

CRUST

### Ingredients

- ☐ 3 cups flour
- ☐ 1.5 teaspoons kosher salt
- ☐ 1 tablespoon sugar
- ☐ 1 cup butter unsalted cold cubed

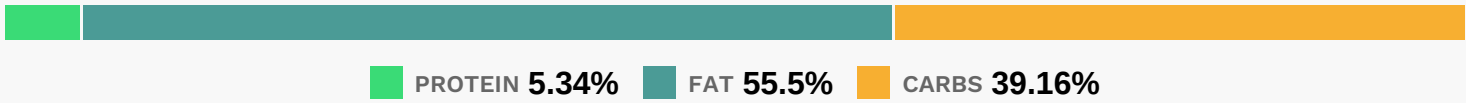
### Equipment

- ☐ food processor
- ☐ plastic wrap

# Directions

- ☐ Whirl together flour, sugar, and salt in a food processor.
- ☐ Add butter and pulse into pea-size pieces.
- ☐ Drizzle 2/3 cup very cold water over crumbs and pulse just until moistened.
- ☐ Turn dough onto a work surface and gather into a ball, turning to combine any dry crumbs.
- ☐ Divide dough in half, form each into a disk, wrap in plastic wrap, and chill at least 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:14.51, Glycemic Load:21.54, Inflammation Score:-5, Nutrition Score:6.1273913590804%

## Nutrients (% of daily need)

Calories: 303.88kcal (15.19%), Fat: 18.78g (28.9%), Saturated Fat: 11.72g (73.24%), Carbohydrates: 29.83g (9.94%), Net Carbohydrates: 28.81g (10.48%), Sugar: 1.31g (1.46%), Cholesterol: 48.81mg (16.27%), Sodium: 352.08mg (15.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.07g (8.13%), Vitamin B1: 0.3mg (19.7%), Selenium: 12.95µg (18.5%), Folate: 69.31µg (17.33%), Manganese: 0.26mg (12.88%), Vitamin B2: 0.19mg (11.36%), Vitamin A: 567.27IU (11.35%), Vitamin B3: 2.22mg (11.12%), Iron: 1.75mg (9.71%), Phosphorus: 45.95mg (4.59%), Fiber: 1.01g (4.05%), Vitamin E: 0.55mg (3.66%), Copper: 0.06mg (2.9%), Vitamin D: 0.34µg (2.27%), Magnesium: 8.71mg (2.18%), Zinc: 0.28mg (1.89%), Vitamin B5: 0.19mg (1.89%), Vitamin K: 1.7µg (1.62%), Potassium: 45.67mg (1.3%), Calcium: 11.3mg (1.13%)