

CRUST

Paula's Perfect Pie Crust

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
50 min	20 min	30 min	16	\$0.14	183 kcal



Paula's Perfect Pie Crust might be a good recipe to expand your crust recipe box. One serving contains 183 calories, 2g of protein, and 12g of fat. For 14 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. This recipe serves 16. This recipe is liked by 10 f...

Ingredients

- ☐ 12 tablespoons butter, cold and cubed
- ☐ 3 tablespoons granulated white sugar
- ☐ ¼ teaspoon fine salt
- ☐ 2½ cups all-purpose flour
- ☐ ¼ cup to 1/2 cup ice water
- ☐ ¼ cup vegetable shortening, cold

EQUIPMENT Mixing bowl, Pastry cutter

Method

- 1 In a large mixing bowl, sift together the flour, salt and sugar.
- 2 Add the shortening and break it up with your hands as you start to coat it all up with the flour.
- 3 Add the cold butter cubes and work it into the flour with your hands or a pastry cutter. Work it quickly, so the butter doesn't get too soft, until the mixture is crumbly, like very coarse cornmeal.
- 4 Add the ice water, a little at a time, until the mixture comes together forming a dough. Bring the dough together into a ball.
- 5 When it comes together stop working it otherwise the dough will get over-worked and tough. Divide the dough in half and flatten it slightly to form a disk shape. Wrap each disk in plastic and chill in the refrigerator for about 30 minutes. On a floured surface roll each disk out into a 10 to 11-inch circle to make a 9-inch pie.

Nutrition per serving

183	2 g	12 g	17 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			6.2 g · 39% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			2.3 g · 3% of daily needs
Sodium			105 mg · 5% of daily needs
Cholesterol			22.6 mg · 8% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/paulas-perfect-pie-crust-148262