



Double Pie Crust Recipe

This is an easy pie crust recipe that yields two pie crusts. Great for making two pies or one pie with a double crust!

Equipment

- Pastry cutter
- Plastic wrap
- Pie Dish (I prefer glass)
- Rolling Pin
- Aluminum foil or pie crust shield
- Baking sheet (optional)
- Parchment Paper (optional)



Ingredients

- 1 1/2 cups butter
- 3 cups flour
- 3/8 cup sugar
- 3/8 tsp salt
- 1/2 cup cold water



Instructions



1. In a large bowl add flour, sugar and salt and mix together.
2. Cut butter into slices and add to the mixing bowl. Cut in butter with a pastry cutter until the crumbs are about pea sized.
3. Set out two pieces of plastic wrap for the pie crust once it is done.
4. Slowly add the cold water to the mixing bowl and hand mix until the dough comes together. You might not need the full 1/2 cup, just keep adding until the dough just comes together. Do not add too much water otherwise the crust will be gummy. You can add some more flour if you think you have added too much water.
5. Divide the dough into two. Roll each part into a ball and then flatten slightly. Place in the plastic wrap and put it in the refrigerator and chill for about 20 minutes. If you want you can make the pie crust up to a day in advance and store it in an airtight container in the refrigerator.
6. When you are ready to roll out the dough, prepare your surface with flour and some extra for rolling. Coat both sides of the pie dough with flour and start to roll. Once it is the size of a medium plate, flip it over and coat again with flour. Then finish rolling to the size of your pie dish. Keep the thickness to just less than 1/4".
7. Once the dough is the correct size, transfer to your pie dish.
8. If you are making two pies, add your filling and bake according to the pie recipe instructions. If necessary, use aluminum foil or a pie shield to protect the crust while baking.
9. If you are making a double pie, repeat and place the second pie crust on top of your filling and roll the edges of the pie. Once the edges are done, be sure to cut some vent holes in the top. Bake according to the pie recipe instructions.
10. For all pies, use aluminum foil or a pie shield to protect the crust while baking if necessary. I also suggest placing the pie on a baking sheet lined with parchment paper if there is a potential for the filling to leak out of the crust (such as an apple or blueberry pie).