## LAMORI NDA WEEKLY | Pie Crust

Published October 27th, 2010

## Pie Crust

Ingredients
2 cups flour
1/2 teaspoon salt
$11 / 2$ cubes unsalted butter, chilled and cut into small cubes
2 teaspoons cider vinegar
$1 / 4-1 / 2$ cup ice water
Directions
Mix flour and salt in a large bowl. With a pastry cutter, or fingers, crumble butter into flour until well integrated. Sprinkle cider vinegar over mixture and stir in well with a fork. Add ice-cold water, a little at a time and blend with fork until dough is moist enough to roll into a ball, but not too wet. Roll into one large ball for the pie crust and a smaller ball to use for patching your crust, or cinnamon roll ups for snacking!

Reach the reporter at: info@lamorindaweekly.com

