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Ingredients 2 cups flour

1/2 teaspoon salt

1 1/2 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!

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