

## BUTTERMILK PIE CRUST



THE HAVEN HOMESTEAD

### Ingredients:

- 2 Cups of Unbleached Flour
- 1 Tablespoon of Sugar
- 1 teaspoon of salt
- 4 Tablespoons of Cold Butter
- 1/2 Cup of Cold Buttermilk

### Instructions:

Mix the dry ingredients and then cut in the butter with a pastry blender, forks, or your hands, until it is in crumbs. Please note if you use your hands, it will heat up the butter quicker, I use the pastry blender to avoid this. Add the buttermilk and form it into a ball. Cover in plastic and chill in the refrigerator for 1 hour. After it is chilled, lightly flour your surface and roll out. Add to your 9" Deep Pie Dish. Form the edges into a pretty pattern (learn how-to here) and voila!

Notes: This pie is flaky and holds together well. It also makes a great crust for when you are making a covered pie, such as apple, or peach, or chicken pot pie.