

Sourdough Pie Crust (All-Butter, Flaky Double Crust)

Prep: 10 minutes • Cook: 40 minutes

An ultra-flaky, buttery all-butter pie crust with a gentle sourdough tang that bakes up tender and crisp. The perfect versatile foundation for both sweet and savory pies.

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 cup butter (cold, cubed)
- 1 cup sourdough starter (discard)

Instructions

1. In a large bowl, combine the flour, sugar, and salt.
2. Work in the cold cubed butter until the mixture resembles coarse crumbs; avoid overmixing. (Use a food processor, pastry blender, or fork.)
3. Add the sourdough starter and stir just until the dough comes together.
4. Divide the dough in two; shape each half into a disk and wrap in plastic wrap.
5. Chill in the refrigerator for at least 2 hours or up to 3 days. (Optional fermentation: Let rest at room temperature 8 hours or overnight, then refrigerate or briefly freeze before rolling.)
6. On a lightly floured surface, roll one disk into a 12-inch circle.
7. Drape the dough over a 9-inch pie plate and add your pie filling.
8. Roll out the second disk into a 12-inch circle and drape over the filling.
9. Trim excess dough; optionally crimp the edges and cut slits or a small design in the top for steam to escape.

Tags: Sourdough, Pie Crust, Baking, Dessert, Make Ahead, Flaky
