

Whole Wheat Pie Crust with Butter

Prep: 10 minutes active, plus 2 to 3 hours chilling • Cook: Varies by filling; bake according to pie recipe

An all-butter whole wheat pie crust made with freshly milled soft white wheat for a nutty, gently sweet flavor and tender, flaky texture. Perfect as a versatile base for both sweet and savory pies.

Ingredients

- 2 1/2 cups (350 g) whole wheat flour (freshly milled if possible)
- 1 teaspoon (5 g) salt
- 1 cup (227 g) unsalted butter (cold, cubed)
- 1/2 cup (118 g) ice water (ice-cold)

Instructions

1. Mill 2 1/2 cups (350 g) whole wheat flour if milling fresh. Add the flour and salt to a large bowl and stir to combine.
2. Cube the cold butter and add it to the flour mixture. Cut the butter into the flour with a pastry cutter or fork until the mixture resembles coarse sand.
3. Slowly add the ice-cold water, stirring just until the dough comes together in a single ball.
4. Divide the dough in half; press each half into a round disc. Wrap well in plastic and refrigerate for 2 to 3 hours.
5. On a lightly floured surface, roll one disc into a round about 12 inches in diameter to fit your pie plate. Transfer to the pie plate and gently press into the bottom and sides; trim excess.
6. Add the prepared pie filling. Roll the second disc into a 12-inch round and place over the filling. Press edges to seal and crimp with fingers or a fork.
7. Bake in a preheated oven according to the directions specific to your pie recipe and filling until the crust is golden brown.

Tags: Dessert, Pie, Whole Grain, Baking, Butter, Crust
