

Short Crust Pastry

Ingredients

2 1/2 cups plain flour

225g cold butter, cut into cubes

1 teaspoon salt

2 tablespoons sugar

1/2 cup ice water, plus a couple more tablespoons



Instructions

1. In a food processor, mix flour, salt, and sugar together. Then add the cold butter and pulse the food processor until the butter is the size of peas. Slowly add the water until a dough forms. Be careful not to over-mix. (1)
2. Turn the dough onto a lightly floured surface and divide the dough in half. Lightly knead each half into a smooth ball and flatten into a disk about 3cm thick and wrap it in plastic. (2)
3. Refrigerate for about 30 minutes or up to overnight before preparing your favourite pie.

Notes

1. You may need a couple more tablespoons of ice water.
2. Do not overwork the pastry as it will become tough. The chilling process is important to allow the pastry to rest and prevent shrinkage in the oven.
3. To freeze: Place wrapped pie discs into a freezer bag for up to 3 months.

4. To thaw: Place the dough overnight in the refrigerator to thaw slowly

