



CLASSIC PIE CRUST

YIELDS: TWO PIES (FOUR CRUSTS)

This is the only crust recipe you ever need to know. I am telling you, it will transport you right back to your grandma's kitchen with its thick, buttery, melt-in-your-mouth crust! Fill crusts with your choice of filling, or pop them in the freezer for a quick, easy and absolutely delicious dessert.



Ingredients

CRUST

- 1020g Anita's Organic All Purpose Flour
- 2¼ tsp salt
- 360g ice water
- 675g cold butter
- Zest of 1 orange or 2 lemons

EGG WASH

- 1 egg
- 2 egg yolks
- 1 tbsp milk
- turbinado sugar, for sprinkling

Instructions

CRUST

1. Dissolve salt in ice water.
2. Cut the cold butter into 1-inch cubes and add to a mixing bowl with the flour and the zest. With a pastry cutter, cut the butter into the flour until it is the size of small pebbles.
3. Add the ice-cold water and knead with hands until it starts to come together into a rough ball. You should be able to see the pieces of butter in the dough. Divide the ball in half and shape into two flat disks. Let rest for at least 2 hours or preferably overnight.
4. On a lightly floured surface, roll out the pie dough into a circle to line a 9-inch pie pan. As you roll out the dough, keep lightly flouring the work surface so that the pie does not stick to the bottom and every time you roll out the dough give it a ¼ turn. Work quickly to not melt the butter.
5. Fold the dough in half and then fold it in half again to transfer with ease to a pie pan. Line the pan, making sure the dough is relaxed and sitting nicely in the edges. With a knife run it on the outside border of the pie to cut off the excess dough. Refrigerate for 30 min to 1 hour if you wish to prepare the crust for your chosen filling, or place in freezer to have on hand for future pie!

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FILLING & BAKING

1. Remove pie shell from fridge and spoon in filling. Roll out the other half of the dough for the top dough, repeating the same process as steps 4-5. You can cut the top dough into strips to lattice the top or cut a hole in the middle of the dough for a more traditional look. Using a sharp knife trim excess dough, crimp the edges or press with a fork to make a pattern.
2. Whisk the egg and milk together. With a brush, lightly egg-wash the top of the pie and the edge making sure to not have any pools of egg wash. Sprinkle a generous coating of turbinado sugar on top. If you wish you can use a sharp knife to score the top of the pie.
3. Place pie in oven and reduce temperature down to 350 degrees Fahrenheit. After 30 min, move pie to the middle of the oven and rotate for even browning. Check the pie after 30-60 min or until the pie has a deep gold colour, keep an eye on it every 15 min to see how it is coming along.
4. When done, place on a wire rack and let cool completely before serving.

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