



Pie Crust

Ingredients

Unbleached flour (3 cups)
Sugar (1 tbsp)
Salt (1 tsp)
Milk ($\frac{3}{4}$ cup of milk)
Butter (2 sticks cubed)
1 Egg

How to Prepare

Pour flour on a cold stone counter top, and add salt and sugar. Mix dry ingredients. Add in cubed butter using bakers knives mix the flour and butter together. Beat the egg up and add it to the milk. Add a well in the flour mixture and add in the milk and egg mix slowly. Using a fork, mix together the milk and egg with the flour. Using the bakers knives, work the mixture together for a few minutes without kneading it. Using your hands, fold it over one time. Grab a piece of saran wrap, and wrap the dough. Put in the refrigerator for an hour. Place loose flour on the counter and put crust on top. Cut crust in half for both the top and the bottom of the pie and roll out dough. Enjoy!

Bon Appétit!