

# Make It Sweet.

9070 Research Blvd, Austin, Texas 78758  
(512) 371-3401 local (866) 371-3401 toll free  
www.MakeltSweet.com info@MakeltSweet.com

## Food Processor Pie Crust

Pie crusts can be tricky. This is such an easy crust to make and it is flaky and tender, yet strong enough to hold up to pies or tarts or any pastry where you need a pie crust.

### Dough

360 g (3 C) All-Purpose Flour  
3 Tbsp Sugar  
1 ½ tsp Kosher Salt  
12 oz (3 sticks) Unsalted Butter  
8 Tbsp (4 oz, 113 g) Sour Cream

### Yield

2 12" pie crusts

### For Fruit Tarts

1 Egg Mixed with 1 Tbsp Water  
Bavarian Cream Filling mixed with  
The Zest of 1 Lemon  
Assorted Fruits  
Apricot Jelly

This dough is best made in a food processor – but it can be made by hand.

- Measure flour, sugar and salt into the food processor bowl. Pulse several times to mix.
- Cut butter into small cubes and add to flour mix.
- Pulse several times until butter is in small pieces and dough looks crumbly.
- Add sour cream and pulse until dough comes together in a ball.
- Scrape dough out of bowl on to lightly floured work surface. Knead lightly to have the dough all come together.
- Divide dough in half. Form into a disk and wrap in plastic. Place in refrigerator for up to 5 days until ready to use.
- When using, roll out on a lightly floured work surface, adding a sprinkling of flour as needed to keep it from sticking. Depending on usage, roll to about ¼" thick.

One of my favorite summer desserts is a fruit tart using this dough. I blind bake the pie crust in a tart pan for mini tarts – but you can use any size tart pan. Cut out rounds a little larger than the top of the tart opening and place the dough so that it goes up the sides of tart pan. Use a fork to prick the bottom and brush with egg wash. Bake at 400°F for 10 minutes until golden. Pipe Bavarian cream into cooled shells. Arrange fruit on top. Heat apricot jelly in the microwave for a few seconds to melt. Brush fruit with jelly – it adds a beautiful gloss and it protects the fruit.

