



Homemade Southern Pie Crust

A buttery foundation for every Southern memory.

Every great pie begins the same way — with a simple crust made by hand, not by hurry. In Southern kitchens, pie dough was one of the first lessons passed down from mother to daughter, taught on flour-dusted counters with stories and laughter mixed in.

A homemade crust has a soul all its own: flaky, golden, and touched with care. Whether you're baking a pecan pie, apple, or chocolate cream, this old-fashioned pie crust will remind you why homemade always tastes better.

Ingredients

- 2 ½ cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar (optional, for a touch of sweetness)
- 1 cup (2 sticks) cold unsalted butter, cut into cubes
- 6-8 tablespoons ice-cold water

Instructions

1. **Mix the Dry Ingredients:**

In a large bowl, whisk together flour, salt, and sugar.

2. **Cut in the Butter:**

Add the cold, cubed butter to the flour mixture. Using a pastry cutter or your fingertips, work it in until the mixture looks like coarse crumbs with a few pea-sized pieces of butter remaining. The key is keeping the butter cold — that's what makes the crust flaky.

3. **Add the Water:**

Sprinkle ice water over the dough, one tablespoon at a time, tossing gently after each addition. Stop when the dough just holds together when pressed — it should be moist but not sticky.

4. **Form and Chill:**

Gather the dough into a ball, then divide it in half. Flatten each into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour (or up to 2 days).

5. **Roll Out:**

On a lightly floured surface, roll out one disk into a 12-inch circle about ⅛-inch thick. Fit it gently into your pie dish and trim the edges.

6. **For a Double Crust Pie:**

Roll out the second disk and place it over your filling, sealing the edges and cutting a few small slits in the top for steam to escape.

7. **Bake:**

For a pre-baked crust, prick the bottom with a fork and bake at 375°F for 15–18 minutes, or until lightly golden. For filled pies, follow the recipe's baking directions.

A Southern Note

Homemade pie crust is a lesson in patience and pride — a reminder that good things take time. The same recipe that held blackberry filling on your grandmother's windowsill will cradle your pecan pie today.

"Flour on your hands, butter on the counter, stories in the air — that's the real secret to a perfect pie crust."