

## WHOLE WHEAT PASTRY CRUST

*One 9-inch pie crust*

© Amy Cochran, gourmetmemoirs.com, October 22, 2011

- In a food processor, or large bowl, add:
  - **3/4 cup unbleached all-purpose flour**
  - **1/2 cup whole wheat pastry flour**
  - **1 teaspoon sugar**
  - **1/4 teaspoon salt**
- Cut **1 stick cold butter** into small pieces, and to the flour mixture
- Pulse processor until the butter creates coarse, peas-sized crumbs (if not using a food processor, use a pastry cutter, two forks, or your hands to cut the butter into the flour)
- Add **ice cold water**, 1 Tablespoon at a time, and pulse/mix just until dough comes together
- Flatten dough into a disc shape and place on plastic wrap
- Dust with flour and roll out to a circle 2 inches larger than your pie dish
- Lift plastic wrap from countertop, and turn over to gently position pastry in pie dish, gently pressing crust to the sides of the dish
- Pull plastic from the sides only and gently cut away excess pastry from the top edge of the pie dish
- Gently flute the top of the remaining crust, then gently return plastic wrap against sides of pastry and over the edge and refrigerate until ready to fill
- If desired, roll out excess pastry remnants and free-hand cut 5 leaves and set on a plate, cover with wrap, and refrigerate to place in the center of the pie before baking. I use a toothpick to carve the veins of the leaves.

*Gourmetmemoirs.com ~Ingredients to nourish the body put together in ways to nourish the soul to share with family and friends to nourish the heart*