



THIS WEBSITE USES COOKIES

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CRUST:

1 cup (2 sticks) unsalted butter, frozen

½ cup ice cold water

1 ½ Tablespoon white vinegar

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in refrigerator.

2. Add all dry crust ingredients to food processor bowl with blade attachment. Pulse a few times to combine ingredients. Add cold butter and pulse until you see pea sized chunks of butter (about 10-15 pulses). Pour ice water/vinegar into mixture and pulse again, until the dough sticks together (about 10 pulses). It will look crumbly but not sandy or dusty.

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9. Once oven is preheated, remove pie from freezer and brush egg over crust. Sprinkle sugar evenly over crust. Place in oven and bake at 425 degrees for 15 minutes. Then decrease oven temperature to 375 and bake for 50-60 minutes. Cover edges with foil if it gets too brown.

10. Once crust is browned and filling is bubbling, remove from oven and let it rest for at least 1-2 hours.

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