



COOKING

HOW TO MAKE PIE CRUST

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DESCRIPTION

Carrie and her kids take a step back in time as she teaches the A-TV gang how to make a delicious old fashioned pie crust...no electricity required! All you need is some muscle power and some kitchen basics to get this party started!

INGREDIENTS

- 1 1/8 cup flour
- 1/2 tsp salt
- 2 tbsp sugar
- 8 tbsp cold butter
- 3 tbsp ice water

TOOLS

- measuring cups
- measuring spoons
- bowl
- pastry blender
- plastic wrap

DIRECTIONS

1. Combine 1 1/8 cups flour, 1/2 teaspoon salt, and 2 tablespoons sugar in our processor bowl. Mix.
2. Add 8 tablespoons of ice cold butter to the flour mixture.
3. Using the pastry blender, blend the mixture until the flour and butter looks like cornmeal.
4. Add 3 tablespoons of ice cold water to the mixture. Now mix the dough until it forms a ball. Add more water if the mixture is not forming a ball.
5. Form into a disk and wrap it in plastic wrap. Put the dough in the fridge and let it chill over night.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.