

PIE CRUST WITH CHEDDAR

INGREDIENTS

PIE CRUST

- 1 C butter, very cold cut into small pieces
- 1 C sharp cheddar, shredded
- 2 1/2 C flour
- 1/3 C ice cold water
- 3/4 tsp salt



Directions

1. Add flour and salt to the [Bosch Ultimate Food Processor](#) or your MagiMix Processor and pulse to combine.
2. Add cubed butter then pulse an additional 10 times or so until the mixture looks like coarse meal.
3. Add water a few tablespoons at a time and pulse until the dough just begins to bind together. The dough shouldn't be wet or sticky.
4. Add shredded cheese and pulse again until incorporated.
5. Empty processor onto a floured surface and divide the dough into two.
6. Shape into discs and wrap in plastic wrap.
7. Chill in refrigerator at least half an hour or overnight. The dough can be made ahead and frozen for up to four weeks.