## Easy Cream Cheese Pie Crust Ingredients:

2 cups plus 4 tablespoons all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
12 tablespoons COLD unsalted butter cut into $1 / 4^{\prime \prime}$ cubes
6 ounces COLD cream cheese cut into $1 / 4$ " cubes
3 to 5 tablespoons COLD heavy whipping cream

## Directions:

Cut the COLD butter and COLD cream cheese into 1/4-inch pieces. Using the Bosch Universal with the whips and jogging it, cut the butter and cream cheese into the flour mixture until it resembles coarse crumbs with pea-sized pieces.
Drizzle 3 tbsp cold heavy cream over the dough and cut into the dough with a spatula, adding more cream as needed until the dough forms moist clumps.

Divide the dough into 2 pieces, press into flat disks, cover each piece tightly in plastic wrap and refrigerate at least 1 hour. It stores well in the fridge up to 2 days.

