PERFECT PIE CRUST



SIMPLY CUT IN 1/2 CUP COLD BUTTER TO FLOUR MIXTURE, THEN ADD 1/4 CUP ICE WATER. MIX UNTIL COMBINED. ON A FLOUR SURFACE ROLL OUT 2 9 INCH DIAMETER DISKS. PLACE ONE DISK IN PIE PAN. FILL WITH APPLE FILLING. COVER WITH SECOND PIE DISK AND PINCH TOGETHER THE EDGES. BRUSH EGG WASH OVER PIE CRUST AND BACK AT 350 DEGREES FOR 30 MINUTES.

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