Mrs. Child’s Piecrust

From *The American Frugal Housewife*.

Modern Version by Ava Martin.

“To make pie crust for common use, a quarter of a pound of butter is enough for a half a pound of flour. Take out about a quarter part of the flour you intend to use, and lay it aside. Into the remainder of the flour rub butter thoroughly with your hands, until it is so short that a handful of it, clasped tight, will remain in a ball, without any tendency to fall in pieces. Then wet it with cold water, roll it out on a board, rub over the surface with flour, stick little lumps of butter all over it, sprinkle some flour over the butter, and roll the dough all up. Flour the paste, and flour the rolling-pin; roll it lightly and quickly; flour it again; stick in bits of butter; do it up; flour the rolling-pin, and roll it quickly and lightly; and so on, till you have used up your butter. Always roll from you. Pie crust should be made as cold as possible, and set in a cool place; but be careful it does not freeze. Do not use more flour than you can help in sprinkling and rolling. The paste should not be rolled out more than three times; if rolled too much, it will not be flaky,” (Childs, 1833).

Ingredients:

* ¼ cold salted butter
* 3 2/3 cups flour
* Ice water

Instructions:

Measure out the flour. Remove a handful of flour from your bowl and place it to the side on your rolling surface. Cut the butter into small chunks. With your hands, rub just over half the butter into the majority of the flour. Work it until you can squeeze the mixture and it holds together. Take some ice water and pour it in (I neglected to measure this; Use enough to create a dough), quickly mixing it together until a dough forms. The dough should hold together. Use some of the reserved flour to lightly dust a flat surface. Turn the dough out and roll it out. Gently rub flour over the dough and use some of the reserved butter to sprinkle over it. Dust a little more flour over the butter. Roll it out again. Repeat the dusting, buttering, flouring, and rolling two more times. Gather the dough into a shaggy ball and chill for 30 minutes. After removing the dough, roll it out to your desired thickness and use.

Makes 2 medium pie crusts.