



## Sourdough Pie Crust

🕒 Total Time: 4 hours

🍴 Yield: 1 crust (bottom pie - 9")

### Description

This crust is made with the sourdough starter discard.

### Ingredients

- 125 g all-purpose flour
- 1 butter stick (cold)
- ½ tsp fine sea salt
- ½ tsp granulated sugar
- 1 tsp white vinegar
- 125 g sourdough starter discard

### Directions

1. Slice or grate the butter into a mixing bowl.
2. Add the flour, salt, and, sugar and toss the ingredients together. Try to keep the butter coated and separated.
3. Use a scraper to cut the butter into the flour and form large crumbles
4. Add the sourdough discard and vinegar to the bowl and combine with a fork.

5. Use your hands to press the dough together until there are no dry bits left in the bowl. If the dough is too dry use a one or two ice cubes or a little bit of ice water.
6. Form the dough into a disk shape and wrap in plastic wrap.
7. Flatten the wrapped disk a little bit with a rolling pin
8. Chill for at least 2 hours or up to 4 days

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## Notes

The dough can be freeze for up to 3 months in the freezer