

FINELY-GROUND  
**Pastry**  
FLOUR BLEND

**PERFECT FOR LIGHT & TENDER PASTRIES**



100191F02D

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

210556

# All-Butter Pie Crust

- 2 1/2 cups (283g) King Arthur Pastry Flour Blend
- 1 teaspoon salt
- 2 tablespoons (28g) buttermilk powder (optional)
- 16 tablespoons (227g) cold unsalted butter, diced or cut into pats\*
- 1/4 to 1/2 cup (57g to 113g) ice water

\* If you use salted butter, reduce salt in recipe to 1/2 teaspoon.

Whisk together flour, salt, and buttermilk powder, if using. Using a mixer, pastry fork, blender, or your fingers, work in butter until well distributed but not fully incorporated.

Drizzle in ice water and toss mixture with fork or your fingers. Stop adding water when dough starts to come together. Dough is ready when it holds together easily without crumbling. If it has dry spots, or pieces break off easily, add a bit more water until totally cohesive.

Gather into ball and divide in half. Gently shape into rough disks. Roll immediately, if desired. For better texture, chill at least 30 minutes before rolling. If dough has been refrigerated longer than 30 minutes, let sit at room temperature for 10 to 15 minutes, until easily rolled.

Use as directed in pie recipe.

**Yield:** Crust for 9" pie (2 single crusts or 1 double crust).

## Nutrition Facts

about 45 servings per container  
**Serving size** 1/4 cup (30g)

**Amount per serving**  
**Calories** **110**

	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 40mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** UNBLEACHED PASTRY FLOUR, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR).

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**

100191B02D

210592

