

Sour Cream Pie Crust

Poetry & Pies

prep time: 10-15 minutes

chill time: 1 hour, 30 minutes

total time: 1 hour, 45 minutes (plus bake time, varies by recipe)

yields: one single crust (double recipe for a lattice or double crust)



Ingredients*

- 1 ¼ cups (170g) flour, *plus more as needed for rolling out*
- 1-2 tablespoons (13-26g) granulated sugar (*omit for a savory pie*)
- ¼ teaspoon (2) finely ground sea salt (*or ½ teaspoon table salt*)
- 10 tablespoons (147g) unsalted European butter, *diced and chilled*
- ⅓ cup (80g) full fat sour cream (*can sub ¼ to ⅓ cup buttermilk*)
- *optional mix-ins: 1 tablespoon lemon zest, 1 teaspoon cinnamon, or 1 tablespoon fresh herbs*
- *optional: 1 egg and/or 1 tablespoon milk, to finish the crust*
- *optional: 1 tablespoon sugar, for lattice or double crust*

Instructions

1. First, dice your butter into small cubes (smaller than a sugar cube). Place it in the fridge to keep it very cold until ready to use.
2. Blend your flour, sugar, salt, and mix-ins (if using) in a large mixing bowl. If your sugar is raw or large-grain (such as organic sugar), you may want to pulse it a few times in a food processor.
3. Add about half of the chilled butter to the flour. Using a [pastry blender](#) (or your hands or a food processor), cut/blend in the butter until it is a sandy texture.
4. Add the remaining butter. Again, using a pastry blender, hands, or a food processor, cut/blend in the butter until only pea-sized pieces remain. Avoid blending the butter too small—you want some bigger bits to create that flakey crust. If using your hands,

squeeze between your thumb and fingers to create long, flat pieces—those are ideal for a flakey crust.

5. Add the sour cream and stir until thoroughly mixed and you can form it into a cohesive ball with your hands (it generally won't just come together on its own from stirring). If it won't come together, add another tablespoon of sour cream.
6. Once the dough can stick together, pour out onto a clean surface and **gently** shape into a 6" disc. Use the edge of your hand to get smooth sides. Wrap well in plastic wrap and chill at least 1 hour, or up to 2 days. (You can also freeze it up to 1-2 months, depending on your freezer.)

**Note: if making a lattice or double crust, make two discs, one slightly larger than the other.*

7. When ready to use, place the crust on a lightly floured, clean work surface or rolling mat. Sprinkle a little more flour over the top. Begin rolling out the dough, rotating the rolling pin as you go. I like to imagine it's a clock and I need to roll it over every hour—so top down is 12 and 6, left right is 3 and 9, etc. Roll it out to be about 3 inches bigger in diameter than your pie pan (e.g. 12" for a 9" pan).
8. Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.
9. If any bits of the edge crack or break, gently press them back together with your hands. Roll about half of the crust onto the rolling pin then gently slide it over the pie pan until centered. Gently lift the edges of the crust and press it into the pan. You want about ½ inch of overhang, so trim anything beyond that. Tuck the overhang under so that the edge is flush with the pie pan. Shape the edges as desired.

Note: if making a lattice or double crust, roll the smaller disc out to just slightly larger than the pie pan. For lattice, cut into 1" strips. Once the pie is filled, weave as desired then crimp the edges together with the bottom crust and shape the edges. For a double crust, gently place over slightly mounded filling, crimping with the bottom crust and shaping the edges. Cut at least 4 slits in a concentric pattern. For both options, brush with a wash of 1 egg whisked with 1 tablespoon of milk or even just milk and sprinkle with sugar (optional). Do this before freezing in the next step.

10. Freeze crust (empty if pre-baking or filled if doing a classic pie) for 30 minutes.

11. If pre-baking or par-baking the crust, line with a double layer of foil (criss cross each layer so there's enough to cover all edges). Loosely fold it over the edge of the pan without sealing it in. Fill the pan with rice or beans or pie weights. Rice is my favorite. Bake on a parchment lined cookie sheet for 25-30 minutes at 400 (or as directed by your recipe). If par-baking, you can fill it at this point then finish baking. If fully pre-baking, remove the rice and foil and bake another 10-15 minutes, until the bottom begins to look golden. Let cool before filling, unless otherwise noted by your recipe.
12. If baking with the filling (such as a fruit-filled pie), bake at 400 on a foil lined baking sheet for 20 minutes then turn oven down to 375 until crust is golden brown and the filling bubbles (or as directed by your recipe). Watch carefully and tent loosely with foil or use a [pie crust shield](#) if the edges begin to brown too quickly.
13. Let cool completely (usually 2-3 hours minimum) before cutting.

Enjoy!

**For a lattice or double crust, double this recipe.*