

# Perfect Quiche Crust

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*This is a flaky and crisp crust that perfectly complements a creamy and savory quiche filling. Makes an 8 inch crust.*

## Ingredients:

2 1/2 cups flour, plus more for rolling out dough  
1 1/4 teaspoon salt  
2 1/2 sticks cold butter, cut into very small cubes  
4 tablespoons very cold water

## Directions:

1. In a medium bowl combine the flour and salt.
2. Add the butter and work it into the dough with your hands or a pastry cutter.
3. Work it in with your hands by rubbing each piece of butter in between your fingers with the flour. Do this until all the butter has been rubbed with the flour.
4. Add the water 1 tablespoon at a time just until the flour begins to hold itself together.
5. Form the dough into a ball and knead until smooth and elastic.
6. Form it into a disk and wrap in plastic wrap. Let rest in the refrigerator for at least 1 hour.
7. Roll the dough out on a floured surface until about 1/8 inch thick.
8. Place into a 8 inch pie pan and pour you favorite quiche filling inside.
9. Bake according to filling instructions, until crust is brown and crisp and quiche is cooked through.

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