Sour Cream Pie Dough

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	PER BATCH
1 single 9 in crust	≈20 min	≈2 h 30 min	1,544 kcal · 1,227 mg Na · 26 g protein

EQUIPMENT
Food processor · Rolling pin · 9 in glass pie plate

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Flour, all-purpose	177 g	1¼ cups	Put the flour, sugar and salt in the food processor and run it until mixed, ≈5 s.
	Granulated sugar	6.3 g	1½ tsp	
	Kosher salt, Morton	3 g	½ tsp + ⅛ tsp	
2	Butter, unsalted, *½ in cubes, very cold*	113 g	1 stick	Scatter the cold butter cubes over the flour. Pulse until the biggest pieces are the size of peas, ≈10 one-second pulses.
3	Water, *ice cold*	45 g	3 tbsp	Stir the ice water and sour cream together, then drizzle it all over the flour. Pulse until the dough forms clumps and no dry flour is left, ≈12 pulses, scraping down the sides once. It will look crumbly. Don’t add more water.
	Sour cream, Daisy	30 g	2 tbsp	
4				Tip it onto the counter and knead a few times, just until it holds together. Pat into a 5 in disk, wrap in plastic and refrigerate 1 h. It keeps 2 days in the fridge or 1 month frozen.
5				Let the disk sit out ≈10 min, then roll it into a 12 in round on a lightly floured counter. Roll it around the pin, unroll it over the pie plate and ease it into the corners without stretching.
6				Trim the overhang to ½ in past the rim, tuck it under so it sits on the rim, and crimp with your fingers. Wrap loosely and refrigerate until well chilled, ≈1 h. Don’t blind-bake it: fill it raw and bake per the pie card.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Flour, all-purpose	177 g	649	—	24
Granulated sugar	6.3 g	24	0	—
Kosher salt, Morton	3 g	—	1,200	—
Butter, unsalted	113 g	810	12	1
Sour cream, Daisy	30 g	60	15	1
Total		**1,544**	**1,227**	**26**

Nutrition: USDA FoodData Central: Branded Foods labels (Daisy Sour Cream, FDC 2756975; King Arthur All-Purpose; Morton) and SR Legacy (sugar, unsalted butter). Water and the flour for the counter not counted.

NOTES

- Foolproof because the processor cuts in the butter, the liquid is fixed and the sour cream keeps it tender. ATK bakes it raw under its tart cherry crumb pie, 375 °F (191 °C), ≈1 h. Its ½ tsp table salt is ⅝ tsp Morton.
- Two pies or a double crust? Make two batches, one after the other.

Source: America's Test Kitchen, crust from Tart Cherry Crumb Pie (2024)