Pie Cough

1 cup unsalted butter, chilled

3 cups all-purpose flour

3 tablespoons white sugar

1/3 cup ice water

directions

  Combine flour and sugar into a bowl of an electric mixer. Cut butter, margarine or shorting into tablespoon pieces; add it to the flour and butter. Use the paddle beater to cut the butter and flour together. Alternative, this can be done by a pastry blender.

With the mixer on low speed, or while stirring with a fork, pour in the cold water. When the dough starts to clump up, stop stirring.

Lightly knead the dough in the bowl until it form a ball. Divide the dough into two parts. Then let it chill for about 30 minutes before rolling.