



# Noreen's Kitchen

## Cream Cheese Pie Crust

### Ingredients

1 brick (8 ounces) cream cheese, chilled      2 cups all purpose flour  
1 stick (1/2 cup) butter, chilled                2 tablespoons sugar

### Step by Step Instructions

Cut butter and cream cheese into cubes.

Mix flour and sugar together in a large bowl.

Add cream cheese and butter to the flour mixture and toss gently with a fork to coat.

Using a pastry blender or two table knives, cut the butter into the flour until the mixture resembles, coarse crumbs, small peas or coarse meal.

When the fats have been thoroughly cut into the flour, using your hands, begin to bring the dough together into a mass. Be careful not to knead too much or your dough will be tough.

Divide into two equal rounds.

This dough can be rolled out immediately. Rolling between two sheets of waxed paper or parchment is recommended to avoid sticking.

If you are not going to use the dough right away, then place the wrapped dough disks in the refrigerator until ready to use. Be sure to take them out about 30 minutes before you are ready to roll them.

If blind baking an empty pie shell. Press dough into the pie dish and top with parchment as well as pie weights or rice or dry beans saved for baking. Bake at 350 degrees for 15 to 20 minutes or until the edges begin to brown.

This dough may also be stored in the freezer for up to three months.

## **Enjoy!**