



The Perfect Olive Oil and Butter Pie Crust

Description



Flaky, uniquely flavorful and oh so tasty olive oil and butter pie crust recipe!

Ingredients:

- 1 1/4 C. unbleached flour
- Pinch of salt
- 6 T. grass-fed butter
- 2 “frozen cubes” of The Olive Tap’s Taggiasca 100% Extra Virgin Olive Oil (or your favorite mild [EVOO](#)) (approx. 5 t., see below for

- instructions)
- Ice cold water

Directions:

1. In a food processor, combine 3/4 C. flour with the salt. Add the butter and olive oil cubes (frozen cubes directly from the freezer). Mix in the food processor until all of the flour is incorporated with the EVOO and butter.
2. Add the additional 1/2 C. flour, this time the flour does not need to be completely incorporated into EVOO/butter and mixture. By hand add a teaspoon of cold water and mix. Use as much cold water as needed, incorporating slowly, until the dough can be formed into a ball. Wrap in floured wax paper and allow to chill in refrigerator for 45 minutes.
3. Roll out the dough between two sheets of wax paper, dusting with flour as needed. Place crust in pie pan and set in the refrigerator for an additional 15 minutes. Bake in the oven preheated to 400 F for approximately 10 minutes. Add pie filling of choice and continue to bake until golden.

To make Olive Oil Frozen Cubes:

1. In an ice cube tray, fill the molds with The Olive Tap's Taggiasca 100% Extra Virgin Olive Oil until almost full. Place in freezer and once the Olive Oil cubes are set, store in a freezer bag until use.

Makes a Single Crust.

Recipe and photo by Jennifer Thornton, Olive Oil Specialist and the "Olive Oil Princess"

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/the-perfect-olive-oil-and-butter-pie-crust/>

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