

Flaky Pie Crust

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Ingredients

– Single Crust –

1 $\frac{1}{3}$ c. sifted flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. shortening (regular or butter flavored shortening)

2 to 3 Tbsp. water

– Double Crust –

2 c. sifted flour

1 tsp. salt

$\frac{3}{4}$ c. shortening

3 to 4 Tbsp. water

Directions

In a large mixing bowl, combine the flour and salt. Cut in the shortening with a pastry blender or two butter knives until the mixture is course. Sprinkle with water, a tablespoon or less at a time and toss lightly with fork. It is very important not to add too much water, or your dough will be tough. Add just enough water to reach the consistency of a firm ball.

If you are making a double crust, divide the dough in half before proceeding. Press the dough into a flat circle and smooth the edges with your hands. On a lightly floured surface roll the dough into a circle $\frac{1}{8}$ in. thick and 3-4 inches wider in diameter than your pie plate (inches overhang on all sides of the pie plate).

Transfer your crust to your pie plate by folding it in half, so it is less prone to tearing. Once you have it positioned in the pie plate, unfold the crust and press it into the plate gently, so it hugs the pie plate.

With a butter knife, go around the edges of the crust, to trim off any excess beyond an inch overhang. Fold the crust that overhangs the pie plate, under and pinch the edges.

To bake the crust without filling, preheat your oven to 425° and poke the bottom and sides of the crust with a fork. Bake 10 to 15 minutes or until lightly browned.