Basic Pie Crust

NIBBLEDISH CONTRIBUTOR

Ingredients

Single:

- 1 1/2 C. flour
- 1/2 t. salt
- 1/2 C. solid shortening
- 3 T. water

Double:

- 2 1/4 C. flour
- 1 t. salt
- 3/4 C. solid shortening

- 1/4 C. and 1 T. water

Instructions

This is my grandmother's pie crust recipe, and it's one of those things that is easy to learn but difficult to master. Makes a very good pie crust though.

1. Mix the flour and the salt together in a medium mixing bowl.
2. Take 1/4 C. of the flour and salt mixture (1/3 C. for the double recipe) and mix

together with ice water in a separate small bowl to make a paste.
3. Cut the shortening into the dry flour and salt using either two knives or a pastry blender. The pieces of shortening, once cut, should be about the size of popcorn.
4. Add the paste to the bigger bowl and any other water you feel is necessary.
5. Mix everything together with your hands, be careful not to over work the dough or it will not be tender.

6. Roll out the dough on floured surface with a floured rolling pin until it fits the size of your pie pan (or whatever else you are using it for). Trim and flute the edges. Do not prick the bottom unless you are planning to pre-bake the crust.

For pre-baking, bake in a 450° F. oven for 10-12 minutes.