



Sweet Pie Crust

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 1/4 cups all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 cup (2 sticks) cold unsalted butter, cut into 1/2-inch pieces
- 1/4 cup cold solid vegetable shortening
- 5 to 8 tablespoons ice water

Instructions

For the Basic Sweet Pie Crust:

Sift the flour, sugar and salt into a large mixing bowl. Using your fingertips or a pastry cutter, work the butter and shortening into the flour until the mixture resembles small peas. Work the ice water into the mixture with your fingers just until the dough comes together; be careful not to overmix.

Form the dough into 2 disks, and wrap each disk individually in plastic wrap. Refrigerate for at least 1 hour or overnight.

Roll out and fit into pans and use for pies as desired. Makes 2 (9-inch) pie crusts