



## Pie Crust



Makes 2 pie shells. Half the recipe if you just need a bottom crust.

1 scant cup shortening

1 2/3 cups flour

1 t salt

1/3 c flour

1/4 c water

Cut first three ingredients until size of peas. Mix remaining flour and water into a paste and add to flour/shortening mixture. Mix dough until it reaches an even consistency. You can handle this dough as much as you want. Divide dough in half. Roll each half into circle. Place in pie tin. Flute edges with thumb.

If recipe calls for pre-baked pie shell, prick bottom and sides of pie shell generously with fork. Bake at 450 for 10-12 minutes or until edges are golden brown. Cool.