

Pie Crust

1½ cups flour
¼ tsp. salt
½ c. shortening

- Preheat oven to 425°
- Sift 1½ cups flour with ¼ tsp. salt
- With a pastry blender, work in ½ c. shortening until mixture is the size of peas.
- Stir in 3-4 Tb. water a little at a time until the mixture holds together.
- Place dough onto a floured board and roll out thin, in a circular shape. Gently slide a flat cookie sheet under the dough to lift, or lift gently with your hands and place in a single 8"-9" pie pan.
- Trim edges of crust to 1½" from the edge of pan, turn under to hide cut edge and flute.
- Bake for 12-15 minutes

Prep time: 20 minutes