

Pie Crust

Single Crust:

1 1/4 cup all-purpose flour

1/4 tsp salt

4 Tbsp cold butter or margarine, cut into pieces

2 Tbsp Crisco solid shortening (I buy the butter flavor baking sticks)

3 - 5 Tbsp ice water

Double Crust:

2 1/4 cups all-purpose flour

1/2 tsp salt

1/2 cup cold butter or margarine, cut into pieces

1/4 cup Crisco solid shortening (I buy the butter flavor baking sticks)

6 - 8 Tbsp ice water

Whisk together the flour and salt. With pastry blender or two knives used scissor-fashion, cut in butter and shortening until mixture resembles coarse crumbs.

Sprinkle in ice water, 1 Tbsp at a time, mixing lightly with a fork after each addition, until dough is just moist enough to hold together.

Shape into two disks if using double recipe, one bigger than the other. One disk if using single recipe. Wrap each disk in plastic wrap and refrigerate 30 minutes. If chilled longer, let stand a room temperature a few minutes before rolling.

Roll out on floured surface. Use larger disk as a bottom crust if using double recipe.

Gently roll dough around rolling pin and ease into pie plate.