

## *Pie Crust*

**1 1/2 CUPS FLOUR**  
**1/2 CUP SHORTENING**  
**1/4 TSP. SALT**  
**3-5 TBSP COLD WATER**

Cut shortening and salt into flour with a pastry blender or fork. Shortening should have some larger pea size pieces, do not blend until fine.

Add cold water in the mix until all the flour is mixed in when you press dough against the sides of the bowl. Take out of the bowl, knead a couple times on the counter, then shape into a ball. Wrap with plastic wrap and refrigerate for 30 minutes.

After chilling, knead on a lightly floured surface, then shape into a ball again. With a rolling pin, roll dough while turning quarter circle turns after each roll. (Should make a round shape). Roll dough until the circle is 1 1/2 inches wider than the pie plate. Check size by placing the pie plate upside down on top of the dough. Roll dough onto your rolling pin and unroll over the top of the pie dish. Press middle into pie dish and crimp edges.

Prick pie crust with fork before baking if doing a pre-bake. Prebake at 375 degrees F until golden brown for pie crust to be filled and chilled. Prebake at 350 degrees F for 12 minutes for pie that will be filled and baked again in the oven.