

Pie Crust

yield: one 9" double crust or two pie shells

Ingredients

2 cups all-purpose flour
¾ teaspoon salt
1 cup shortening/butter
1 egg
2 tablespoons cold water
1 tablespoon white vinegar

Equipment

large bowl and small bowl
pastry blender (or two knives, or food processor)
pie pan
rolling pin
measuring cup
fork

Combine flour and salt in mixing bowl. Cut room temperature shortening (or butter) into flour with pastry blender until mixture is uniform and shortening resembles small peas.

Beat egg, water and vinegar together to blend in another bowl. Pour all of this liquid mixture evenly over flour mixture. Stir with a fork until the mixture is moistened.

Divide dough in half and shape each into a ball. Flatten each into a circle about 4" thick. Wrap in plastic, and chill dough 15 minutes for easier rolling.

Dust rolling pin and work surface lightly with flour. Roll dough to a uniform thickness in spoke fashion from centre to edge with light strokes. (You can roll dough onto parchment paper for easier handling later.) If the dough sticks, dust lightly with flour.

Roll into a circle about 1" larger than upside down pie plate.

For easy transfer to pie plate, slide spatula under the dough to loosen it, then lift one edge of the pastry onto a rolling pin, and loosely wrap it around the pin. Unwrap pastry onto a pie plate, and ease it into the plate without stretching.

Add filling of your to your pie crust!

Note: you can refrigerate or freeze extra pie crust dough. Just take out ahead of time and soften before using.

