

## Perfect Pie Crust

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Makes 4 (8 oz.) crusts

4 c. white flour, lightly spooned into measuring cup

1 T. sugar

2 t. salt

1 3/4 c. shortening (I use butter flavor Crisco)

1/2 c. water

1 T. white or apple cider vinegar

1 large egg

Measure flour, sugar and salt into a large mixing bowl. Stir well with a table fork. Cut in shortening with a for or pastry blender until crumbly.

In small bowl, combine the water, vinegar and egg. Beat with a fork or whisk until well blended. Add to flour mixture a little at a time until moistened. (you may not need it all depending on the volume of your egg). You don't want it too wet, just thoroughly moistened.

Divide into 4 equal portions. Shape each portion into a round patty. Wrap in plastic wrap or waxed paper. At this point crusts may be placed into a Ziploc freezer bag and frozen or later use. If using right away, refrigerate for at least 30 min. before rolling out.

When ready to bake, thaw if frozen, lightly flour a pastry cloth or counter. Roll to 1/8" thickness. Place into pie plate. Fill and bake according to your pie directions.

For a baked shell, thaw, roll, prick the bottom and sides of the shell with a fork. Refrigerate or pop in the freezer for about 15 minutes. This will keep your crust from shrinking down the sides of the pan. (I keep a Reynolds oven bag full of dried beans or rice in the freezer, when ready to bake a shell, I place the bag in the shell for the first 10-12 minutes of baking. Remove the bag, and bake until golden brown...about 10 more minutes. The bag can be wiped off and placed back in the freezer.

Bake the shell at 450 degrees for 15-20 minutes depending on your oven or just until golden brown. Cool and fill.