

No Fail Pie Crust

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Here's what you need:

2 cups flour, unbleached

½ cup butter, unsalted, cold and cut into cubes

½ cup butter flavored Crisco, cold, cut into cubes, may use all shortening instead of butter

1 tsp. Kosher salt

1 Tbs. sugar

⅓ - ½ cup Ice water

In a bowl mix the flour, sugar, and salt. Add the cubed butter and shortening and using a pastry blender cut into the flour until it's the size of small peas.

Add the ice water (removing the ice first and discard) a little at a time and using a knife or your clean hands lightly mix until the mixture sticks together in a ball. It should be neither wet nor dry but a happy medium.

Place two discs of dough into plastic wrap and refrigerate at least one hour.

To roll out the pie crust, place a small amount of flour on a piece of parchment on the counter and roll from the center outward. Turning the crust continuously so you get an even (ish) circle.

Using your rolling pin, roll the dough light up on the pin and transfer to pie dish.

Turn edges under a little bit and crimp for a fluted edge.

Makes a two crust pie.

Note ~ When rolling this dough out there will be bits of butter and shortening in the dough. This makes it flaky.