

Pie Crusts

Patricia Horany Cooper

3 cups flour
1 tsp. salt

1 cup + 2 Tbsp. Crisco
6-8 Tbsp. ice water

Combine flour and salt. Cut in shortening with pastry blender until mixture is like coarse meal. Add ice water, 1 tablespoon at a time, mixing lightly with fork after each. If you pinch some of the crumbly dough and it holds together, it's ready. If the dough doesn't hold together, add a little more water.

Gently shape dough into a large ball. Do not overwork dough. Divide dough into 3 equal balls. Roll each ball out with a rolling pin on a lightly floured surface to a 12-inch circle, about $\frac{1}{8}$ inch thick. As you roll out the dough, check to see if the dough is sticking to the surface below. If necessary, add a few sprinkles of flour under the dough to keep it from sticking.

Carefully place onto a 9-inch pie plate. Gently press the pie dough down so that it lines the bottom and sides of the pie plate. Trim the dough to within $\frac{1}{2}$ inch of the edge of the pie dish. Fold the edge of dough under, forming a ridge. Flute edges. *Makes three 9-inch crusts or one double pie crust and one 9-inch crust. For baked shell, prick entire crust. Bake at 400° for 15-20 minutes.*

You can stack and freeze pie plates between waxed paper when ready to use, thaw slightly, then bake.