

Foolproof Pie Crust

This recipe makes 4 crusts for 9" pies. It will make 2 double crust pies or 4 single crust pies. The vinegar adds elasticity to the crust for easier handling. You can freeze the dough by placing each disk of dough in a ziploc freezer bag. Unthaw in refrigerator or on the counter for about 20 minutes before using. Do not bring to room temperature, keep it chilled until you roll out your pie dough.

4 cups flour	1 cup shortening
1 Tbs sugar	1 Tbs vinegar
2 tsp salt	1 Egg beaten
1 cup margarine or butter	½ cup ice water (ice cube in water)

- 1 Mix 3 dry ingredients together in large mixing bowl
- 2 Add shortening and margarine to the dry ingredients and cut the fat into the flour mixture with 2 knives until fine crumbs form.
- 3 Combine egg and vinegar into ice water and pour over the pastry mixture.
- 4 Mix ingredients together with a fork until the mixture forms into a ball. If it is too sticky, add a little more flour in order to handle the dough.
- 5 Separate pastry dough into 4 pieces. Wrap in wax or plastic wrap. Flatten each ball into a disc and refrigerate for at least 15 minutes.
- 6 When ready, place on floured surface and roll out to a size that is 1" larger than your pie plate.

Servings: 32

Preparation Time: 15 minutes

Oven Temperature: 425°F

Nutrition Facts

Nutrition (per serving): 169 calories, 110 calories from fat, 12.4g total fat, 10.2mg cholesterol, 214.4mg sodium, 22.3mg potassium, 12.4g carbohydrates, <1g fiber, <1g sugar, 1.9g protein.

Recipe Type: Cakes, Pastries, and Desserts

Source

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