

# Pie Crust

This is a classic that Nana has developed over the years and made her own. It is used for so many recipes including her chicken pot pies and homemade quiches.

## Ingredients for 2 Pie Crusts

3 cups flour  
1 teaspoon salt  
 $\frac{3}{4}$  cup shortening  
 $\frac{3}{4}$  cup butter  
5 tablespoons cold water  
1 tablespoon vinegar  
1 beaten egg



## Instructions

- ❖ Measure flour and salt into mixing bowl and toss to mix.
- ❖ Cut butter and shortening into flour and salt mixture until crumbly.
- ❖ Whisk together water, vinegar, and eggs, and add all at once to flour mixture. Mix until dough sticks together.
- ❖ Divide dough into 2 equal sections and form into balls. Wrap in plastic wrap, and refrigerate for 1 hour to 3 days. *(This will help the fats to get hard so that they can create air pockets and a flakey crust.)*
- ❖ Roll onto floured surface and place each half onto a 9" pie pan.
- ❖ Bake at 425 degrees Fahrenheit for 10-12 minutes or until just brown.

- When rolling out your dough, start in the middle and roll outward rotating your dough a quarter turn each time.
- If your recipe doesn't specify, you can roll out your dough to about 1/8" inch thick.
- Using the pan you will put your crust in (9x13 for cobblers, pie pan for pies, deep casserole dish for chicken pot pie, etc.), invert it over the top to see if you have the correct size. Make sure to allow for the depth of the pan as well.
- Be careful NOT to stretch your dough to fit your pan when placing it in the baking dish. Stretching your crust will cause it to shrink when baked.
- For the crust on bottom, you will need to poke holes evenly throughout or put weights on it. Now days you can buy pie weights, but there is nothing wrong with using raw pinto beans evenly distributed. Make sure to place parchment paper on pie crust before adding pinto beans. If you want to poke holes in the bottom, you can use a fork.
- If you have a crust on the top, don't forget to have holes for ventilation. You can lattice weave the pie dough strips, cut slits in the top, or use cookie cutters to cut out cute designs just to name a few options.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8