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# Food Processor Pie Crust

*Joan Reifler - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**2 cups flour**

**1/4 pound butter**

**2 tablespoons Crisco**

**dash, salt (optional)**

**2 tablespoons cold water**

Place the flour and shortening into a food processor. Process for a few seconds until combined. Add water through the top while processing. When the mixture has combined, remove from the food processor.

Form the dough into a ball. Chill for at least 30 minutes.

Remove from the refrigerator. Cut the dough ball in half. Roll each half out on floured cloth with a floured rolling pin.

Yield: 2 nine-inch crusts

## **Dessert**

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*Per Serving (excluding unknown items): 1724 Calories; 94g Fat (49.4% calories from fat); 27g Protein; 191g Carbohydrate; 7g Dietary Fiber; 249mg Cholesterol; 943mg Sodium. Exchanges: 12 1/2 Grain(Starch); 18 1/2 Fat.*