

Never Fail Pie Crust

Mary Strode - Ballwin, MO
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Yield: 3 pie crusts

3 cups flour
1 1/4 cups shortening
dash salt
1 tablespoon vinegar
1 egg, beaten
6 tablespoons water (ice)

Preparation Time: 5 minutes

In a bowl, mix the flour, shortening and salt until crumbly.

In a bowl, beat the vinegar, egg and water together. Add to the shortening mixture.

Makes one double crust and one single crust.

(When baking a fruit pie (double crust), bake at 425 degrees for 15 minutes and then 350 degrees for 30 to 45 minutes.)

(When baking a single crust pie, bake at 400 degrees for 15 to 20 minutes.)

Per Serving (excluding unknown items): 3706 Calories; 265g Fat (64.2% calories from fat); 45g Protein; 287g Carbohydrate; 11g Dietary Fiber; 212mg Cholesterol; 78mg Sodium. Exchanges: 19 Grain(Starch); 1 Lean Meat; 5 1/2 Fat; 0 Other Carbohydrates.