

Never-Fail Pie Crust for Beginners

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9-INCH SINGLE CRUST

1/4 cup shortening

3/4 cup flour

1/2 teaspoon salt

2 tablespoons water

9-INCH DOUBLE CRUST

2/3 cup shortening

1 3/4 cups flour

1 teaspoon salt

1/4 cup water

With a mixer on low speed, mix shortening, flour and salt for 35 seconds.

Add the water all at once.

Mix at low speed for 10 seconds or until the dough clings.

Using a spatula, clean the remaining dough from the beater and form balls for rolling.

Roll between waxed paper.

After making several times, graduate to a pastry cutter instead of a mixer.

Per Serving (excluding unknown items): 2787 Calories; 190g Fat (61.2% calories from fat); 32g Protein; 238g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 3206mg Sodium. Exchanges: 15 1/2 Grain(Starch); 37 1/2 Fat.