

## **Pastry For A Double-Crust Pie**

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**2 1/2 cups all-purpose flour**

**1 teaspoon salt**

**1/2 cup shortening**

**1/4 cup butter, cut up until the pieces are pea size.**

**2/3 cup ice water**

In a large bowl, stir together the flour and salt.

Using a pastry blender, cut in the shortening and butter.

Sprinkle one teaspoon of ice water over the flour mixture. Toss gently with a fork. Push the moistened dough to the side of the bowl.

Repeat with additional ice water, one tablespoon at a time, until all of the flour mixture is moistened (1/2 to 2/3 cup of water total).

Gather the mixture into a ball.

Divide in half. Shape into balls.

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Per Serving (excluding unknown items): 2450 Calories; 152g Fat (55.7% calories from fat); 33g Protein; 238g Carbohydrate; 8g Dietary Fiber; 124mg Cholesterol; 2611mg Sodium. Exchanges: 15 1/2 Grain(Starch); 29 1/2 Fat.