

Pies

Pie Crust - Homemade Deep Dish

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1 1/2 cups all-purpose flour

1/4 teaspoon salt

1/4 cup cold butter

1/4 cup vegetable shortening

5 tablespoons cold water

In food processor, pulse flour, salt, butter, and vegetable shortening until in large crumbs. Add 4-5 tablespoons of cold water; pulse until mixture starts to form a ball (Do not Overmix).

Shape dough into round disc; cover with plastic wrap and freeze for 10 minutes until easy to handle.

Roll dough into 11-inch circle on floured surface; fit dough into 9-1/2 inch deep dish pie plate. Turn edge under and flute. Pour in filling and bake according to filling-type instructions.

Per Serving (excluding unknown items): 1550 Calories; 99g Fat (57.8% calories from fat); 20g Protein; 143g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 1007mg Sodium. Exchanges: 9 1/2 Grain(Starch); 19 1/2 Fat.