

Tupperware Pie Crust

Denise frasu - Wenatchee, WA

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Yield: 2 nine-inch pie crusts

6 tablespoons water

1 teaspoon salt

2 cups flour

2/3 cup shortening

Preparation Time: 10 minutes

Place six tablespoons of water in the bottom of a large Tupperware mixing bowl.

Sprinkle in one teaspoon of salt and one cup of flour (Be sure to sprinkle.)

Pour in another cup of flour.

Measure 2/3 cup of shortening. Drop in the bowl in 7 or 8 portions. Seal the bowl and shake it. Shake until it thumps.

Remove the ball of dough and scrape the sides for excess. Add the scrapings to the dough ball. Split the ball in half.

Roll out each ball as a crust.

Per Serving (excluding unknown items): 2106 Calories; 138g Fat (58.9% calories from fat); 26g Protein; 191g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 2139mg Sodium. Exchanges: 12 1/2 Grain(Starch); 27 Fat.