

Pie Crust

Ingredients

- 2 cups flour
- 3/4 tsp salt
- 2 cup shortening or butter
- 1/2 tsp vinegar
- 4 tbsp water

Instructions

- **Sift flour and salt**
- cut in shortening until pea size
- mix vinegar a water together
- sprinkle one tablespoon at a time of water mixture into flour until dough almost cleans side of the bowl gather dough into a ball and cover with plastic wrap and refrigerate for 30 minutes
- bake 450° 12 to 15 minutes or according to pie recipe

Summary

Yield: 1

Prep Time: 1 hour

Category: Pies

Cuisine: American

Tags: pastry