

Traditional Pie Crust

Yield: 1 (9" pie)

Ingredients:

1 1/2	C	All-purpose flour or Pastry flour
1	T	Sugar
1/2	tsp	Salt
6	T	Unsalted butter, chilled, cut into small pieces
3	T	Solid vegetable shortening, chilled, cut into small pieces
4	T	Ice water, use more if necessary

Method:

1. Blend the flour, sugar, and salt in a food processor.
2. Add the butter and shortening; pulse until the mixture resembles coarse meal.
3. Drizzle 4 tablespoons ice water over the mixture.
4. Process just until moist clumps form, adding more ice water by teaspoonfuls if dough is dry.
5. Gather the dough into a ball and flatten into disk. Wrap in plastic. Chill 1 hour. Use the dough with your favorite pie recipe. Can freeze dough too.

Roll out the dough on a lightly floured work surface into a 14-inch round. Transfer the dough to a 9-inch diameter glass pie dish. Fold the overhang under. Crimp the edges decoratively.