

1 1/2 cups all-purpose flour
1/2 tsp salt
1/2 cup shortening
3 Tbs water

Quick and Easy Pie Crust

This is a pie crust that can be used for most pies that don't call for a graham cracker crust.



Sift, then measure the 1 1/2 cups of flour, and then re-sift it into a bowl with the 1/2 teaspoon salt. With a pastry blender, work in the 1/2 cup of shortening until the grain in the mixture is pea size.

Stir in the 3 taablespoons of water one tablespoon at a time until the mixture hlds together when you gather it into a ball.

Pat it evenly into the pie pan and then place in refrigerator while you are making your pie filling.