

No Fail Pie Crust #1

Yield: 3 crusts

* Original recipe says 3 crusts, but I weigh my dough and divide into 2 1/2 portions. I usually make 2 individual batches and end up with 5 pie crusts.

Ingredients

2 1/2 c AP flour

1 egg

1 c cold shortening

1/4 c ice cold water

1/4 t salt

1 T distilled white vinegar

Directions

1. In a large bowl, combine flour and salt. Cut in shortening until it resembles coarse crumbs.
2. Mix egg, water and vinegar together. Pour into flour all at once and blend with a fork until dough forms a ball. Do not over work dough or shortening will start to break down.
3. Divide dough into three equal portions. Wrap in plastic and store in the refrigerator. Dough may be refrigerated for up to three days or frozen for up to three months. Thaw in refrigerator.
4. When ready to use dough: quickly roll out dough between two sheets of wax paper (do not over work dough). Refrigerate the dough for about 5 mins or longer before peeling off the wax paper. I reuse the wax paper to roll out the top dough and then toss it out.

Source: <http://allrecipes.com/Recipe/no-fail-pie-crust-i/Detail.aspx>