

Pie Crust

Standard Pastry

10 inch two crust pie

2 2/3 cups all purpose flour

1 teaspoon salt

1 cup shortening or 3/4 cup lard plus 2 tablespoons lard

7-8 tablespoons cold water. Measure flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl.

Gather dough into ball; shape into flattened round on lightly floured surface.

(For two crust pie, divide dough in half and shape into 2 flattened rounds).

With floured rolling pin, roll dough 2 inches larger than inverted pie pan.

Fold pastry into quarters; unfold and ease into pan.

Turn desired filling into pastry lined pie pan. Trim overhanging edge of pastry 1/2 inch from rim to seal; flute. Cover edge with 2-3 inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake as directed in recipe.

Oil Pastry

1 3/4 cup all purpose flour

1 1/2 teaspoons salt

3/4 cup salad oil

4-5 tablespoons cold water

Mix same as standard pastry. When rolling out, roll between two pieces of wax paper.

The reason I only put in the larger recipe is because with the leftover pastry, roll it out and put on a cookie sheet. Sprinkle with sugar and cinnamon and bake until browned. Break into pieces and you have a nice little treat! Les loves them!