



Single Pie Crust (Crisco)

INGREDIENTS

1 1/3 cups sifted flour
1/2 teaspoon salt
2 tablespoons sugar
1/2 cup Crisco shortening (96 grams)
2 to 3 tablespoons cold water

DIRECTIONS

- Mix flour, salt, and sugar in medium bowl. Cut in Crisco using party blender (or 2 knives) until all flour is blended in to form pea-size chunks. Sprinkle with water, one tablespoon at a time. Toss lightly with fork until dough will form ball. Press between hands to form a 5 to 6 inch pancake. Flour dough lightly. Roll into circle, trim one inch larger than inverted 9-inch pie plate. Flip into pie plate. Press pastry to fit. Fold edge under. Flute.

MY INSTRUCTIONS - Heat oven to 350 degrees F. Line bottom of pie crust with aluminum foil (shiny side down). Fill with pie weights (I use dried navy beans) and bake for 10 minutes.

CRISCO INSTRUCTIONS - Heat oven to 425 degrees F. Thoroughly prick bottom and sides with fork (50 times) to prevent shrinking. Bake at 425 degrees F. for 10 to 15 minutes or until lightly browned.