



Stir N Roll Pie Crust By Karen Baxter

This is the Pie Crust recipe from LaVonne Baxter.

Double Crust

2 c flour

1 ½ t salt

½ c cold milk

½ c oil

Bake at 425 degrees for 40-50 minutes

Single Crust

1 ½ c flour

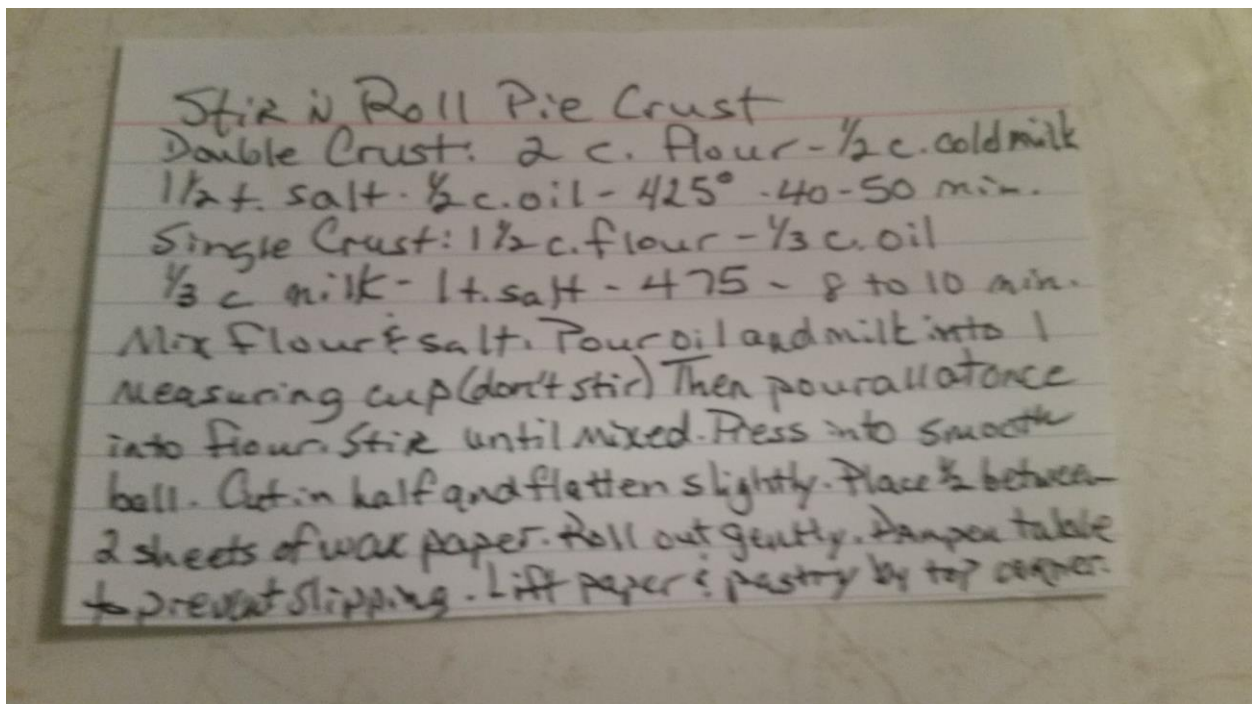
1 t salt

1/3 c milk

1/3 c oil

Bake at 475 degrees for 8-10 minutes

Mix flour and salt together. Pour oil and milk into 1 measuring cup (Do NOT stir). Then pour the oil and milk mixture all-at-once into the flour mixture. Stir until mixed. Press into a smooth ball. Cut in half and flatten slightly. Place ½ between 2 sheets of wax paper. Roll out gently. Dampen table (or surface) to prevent slipping. Lift paper and pastry by top corner and place paper side up in 9" pie pan. Roll off paper and fit pastry into pie plate. Add filling and seal edges.





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