

Grandma's Pie Crust

by (Margaret Stasser)

Recipe

2 cups flour (Gold Medal flour recommended)

½ teaspoon of salt

½ cup shortening

Approximately 4-6 teaspoons of water or until the pie dough sticks together well

Use a pastry cutter to cut the flour, salt, and shortening together until crumbly or flaky. Add water, a teaspoon at a time, until it all sticks together well. Divide the dough in half. Roll out the pie crust on a floured surface. Bake a single-crust pie at 375 degrees for 20 minutes. Bake fruit pies at 375 degrees for 40 minutes, then at 400 degrees for 10 to 15 minutes.