

NEVER FAIL PIE CRUST
FROM A LADY FROM FLORIDA

3 CUPS FLOUR, 1 TSP BAKING POWDER, 1 TSP SALT, 1 1/4 CUPS CRISCO.
BLEND THIS TOGETHER. BEAT 1 EGG. ADD 5 T WATER AND 1 T VINEGAR.
BEAT TOGETHER. GRADUALLY ADD TO THE MIXTURE ABOVE. THIS MAKES 3 OR 4
CRUSTS.

PIE CRUST
VERY GOOD FROM DOROTHY

MIX TOGETHER 2 CUPS SIFTED FLOUR, 2/3 CUP SHORTENING, AND 3/4 TSP
SALT. ADD ABOUT 4 TO 5 T COLD WATER. CHILL AND ROLL BETWEEN WAXED
PAPER. MAKES 2 9-INCH CRUSTS.

STANDARD PIE CRUST

BLEND TOGETHER 1 CUP SIFTED FLOUR, 1/2 TSP SALT, AND 1/3 CUP CRISCO.
ADD 2 TO 3 T ICE WATER. ROLL OUT AND PUT IN A PIE PLATE. PIERCE THE
CRUST AND BAKE AT 475 DEGREES.

PERFECT PIE CRUST
HOME COOKING BOOK

4 CUPS UNSIFTED FLOUR (SPOON INTO CUP LIGHTLY)
1 T SUGAR
2 TSP SALT
1 3/4 CUP VEGETABLE SHORTENING.

MIX FLOUR, SALT AND SUGAR WITH A FORK. ADD SHORTENING AND MIX WITH A
FORK OR PASTRY BLENDER. BEAT A LARGE EGG. ADD THIS, 1/2 CUP WATER
AND 1 T VINEGAR TO FLOUR AND SHORTENING MIXTURE. MIX UNTIL MOISTENED.
DIVIDE INTO 5 PARTS. SHAPE EACH INTO A FLAT PATTY. PUT IN PLASTIC OR
WAXED PAPER. CHILL 1/2 TO 1 HOUR. ROLL AS NEEDED TO ABOUT 1/8 INCH
THICK. USE AS WANTED.

HOT WATER PIE CRUST
I HAVEN'T MADE THIS IN 20 YEARS

1 CUP LARD
1/2 CUP BOILING WATER
1 TSP BAKING POWDER
1/2 TSP SALT
3 CUPS FLOUR

POUR WATER OVER LARD AND MIX UNTIL CREAMY. ADD DRY INGREDIENTS AND
MIX. ROLL OUT. THIS DOUGH IS SUPPOSED TO BE EASIER TO ROLL THAN
OTHER PIE CRUSTS.