

Best Ever Pie Crust



You can double or half the recipe without any problem. This is a simple recipe and very tasty! It will be very flaky.

Prep: 20 mins

Total: 20 mins

Servings: 16

Yield: 2 pie crusts



Ingredients

2 cups all-purpose flour

1 teaspoon salt

1 cup shortening

½ cup water

Directions

Step 1

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough in half, and shape into balls. Wrap in plastic, and refrigerate for 4 hours or overnight.

Step 2

Roll out dough on a floured counter. Don't over work it. Use as directed in pie recipe.

Note

If necessary, use a little less water than called for in recipe.

Nutrition Facts

Per Serving:

170 calories; protein 1.6g; carbohydrates 11.9g; fat 13g; sodium 145.9mg.

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