**PIE CRUST**

2 c. flour

1 tsp. salt

2/3 c. + 2 Tbsp. shortening

4 to 5 Tbsp. cold water

1. Mix together flour and salt into large bowl.
2. Cut in shortening thoroughly with pastry blender.
3. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost clings to side of bowl (1 to 2 tsp. water can be added only if needed). Don’t forget to use a fork when mixing in the water.
4. Divide into two balls.
5. Cover each ball with plastic wrap and place into gallon zip lock bag.
6. Hand to the teacher to place in the refrigerator. We will be using the pie crusts next cooking lab.
7. Makes 2 pie crusts.