

Mom's Pie Crust

1 ½ cups all-purpose flour

1 teaspoon salt

2/3 cup shortening

Approximately 1/3 cup water

Sift together the flour and salt. Cut in the shortening using a pastry blender or a fork until the mixture is about the size of a pea. Pour in the water and stir until mixture holds together. You may not use all the water. It will depend upon the humidity in the air. Divide dough in half and roll out to desired size. This recipe makes enough crust for two 9-inch pies or one double crust pie. Only roll out half of the crust at a time. Fit into pie plate, prick edges and bottom of pie crust with a fork. Bake at 450 degrees until lightly browned. Note: Follow your pie recipe for baking the crust. Many recipes will call for the crust to bake as the pie filling bakes.