

Flaky Pie Crust *Makes 2 - 9" pies or 1 double-crust pie*

This was my mother's favorite pie crust recipe that she passed on to me. It is traditionally called "Never Fail Pie Crust" -- and for good reason!

Ingredients:

2 cups (250 grams) pastry or unbleached all-purpose flour
½ tsp salt (Himalayan pink salt)
¾ cup (168 grams) non-hydrogenated shortening (Spectrum Organic Shortening)
1 egg, well-beaten (approx 3 Tbsp)
2 ½ TBSP cold water (less if egg is large)
½ TBSP raw apple cider vinegar

Directions:

1. Cut shortening into flour and salt with pastry blender or fork, until mixture forms small pea-sized pieces.
2. Whisk wet ingredients together in a separate bowl; then add all at once to the flour mixture, stirring with a fork until it forms a ball. Do not overwork.
3. Divide into two pieces.* Roll on lightly floured surface (Pampered Chef Pastry Mat works very well), or between two pieces of unbleached wax paper.**
Transfer the crust carefully to your pie pan, gently easing into the bottom of the pan. Flute the edges as desired, using a fork, or pinching with your thumb and fingers, or any other creative method. Fill with your favorite filling and bake as directed.

*If making a covered pie, use a slightly lesser amount of pie crust for the top piece. You can also wrap the second ball in plastic and keep in the fridge for up to one week or freeze for up to 3 months. If freezing, be sure to use a freezer Ziploc bag for extra protection.

For a baked pie crust: Line a pie pan with the rolled-out crust, then prick the sides and bottom of the crust generously with a fork. Refrigerate, if possible, for 30 minutes. Bake at 350° for 10-12 minutes. Cool and fill with desired filling.

**To use wax paper, wipe the counter with a damp dish cloth (so that wax paper will not slide), then put down one piece of wax paper, slightly flatten one round of pie crust dough on the paper, cover with a second sheet and roll out. Pick up the pie crust, which is now stuck between the two sheets, flip it over and carefully remove the bottom piece of paper. Position pie crust over your pie plate and then carefully remove the other sheet.