

Mom's Basic Pie Crust

Makes two 9" or 10" crusts

Submitted by Anne Benson

Ingredients:

2 c. flour

2/3 c. butter flavor Crisco or whatever you have (frozen or very cold)

Pinch of salt (optional)

Scant 1 c. cold water

Whisk flour and salt together. Cut in Crisco. Using a butter knife, so you don't work the pastry too much, work in cold water until pastry can be formed into a ball easily and isn't too terribly wet. Form into 2 balls.

Refrigerate for at least 10 minutes (or while you prepare the pie filling) to let the flour absorb the water. Place one ball on floured board or countertop returning second to the fridge. Flour your hands and rolling pin and add a little flour to the top of the pastry ball. Pat into a flat circle and gently roll from the center in all directions. Scrape up with spatula and flip at least once before it gets too thin, flouring again as necessary. Continue rolling until quite thin (not see-through thin). Scrape up, fold one half over your forearm to carry to the pie plate, which should be right next to you. For the top crust, if you're not making a lattice, slice a few steam vents in the rolled-out pastry before transferring to the pie. Trim the edges of the pastry and roll to seal. Using your thumbs, form into a scallop.