

# No Fail Pie Crust

www.CiaoFromDebbie.com

*If you've always been afraid to try making a pastry crust, this one's for you! I love the fact that it makes 4-5 crusts at a time, depending on how big your pie plate is and how much edge you like to have for crimping.*

## Ingredients:

5 C. (625 g) flour

2 C. (460 g) vegetable shortening or butter

2 tsp. salt

1 egg, beaten

2 tsp. Vinegar

1 C. (230 ml) cold water



## Instructions:

1. Combine flour, shortening, and salt. Cut together (with two knives, a pastry blender or in a food processor) until mixture resembles coarse crumbs.
2. Break the egg into a 1 C. measuring cup. Add vinegar; then fill the cup with very cold tap water. Add all at once to flour mixture and mix well. If mixing in a food processor, process just until mixture forms a ball going around the bowl. Pastry crust should be handled as little as possible for tenderness and flakiness.
3. Divide the crust into 4-5 equal pieces. The crusts can be stored in the refrigerator up to two weeks or placed in freezer 6 months.
4. When ready to bake, press each ball of pastry into a circle on a floured surface with the heel of your hand. (Fig. 1) Roll out each crust from the center to the outside edges between two pieces of parchment paper, waxed paper or clear plastic wrap. (Fig. 2) Occasionally separate the paper from the pastry and flour lightly if necessary. (Fig. 3) This will make it easier to roll out. Place in 9 or 10-inch pie plate. If recipe calls for a pre-baked crust, trim edges, crimp if desired and prick crust with fork tines.
5. *Chill crust well* before baking at 450° F (230° C) for 10-12 minutes or until light brown.



Figure 1



Figure 2



Figure 3