

## **Basic pie crust**

This is enough pastry for a single crust 9-inch pie or the top of a pot pie.

1 and 1/2 c flour  
1/2 tsp salt  
1/ c shortening  
3-4 T ice cold water

In a medium bowl, cut shortening into flour and salt.

Add 3 tablespoons of water (more if needed) and use a fork to bring pastry together.

Transfer dough to a floured board and use your hands to form it into a ball.

Work quickly so the pastry doesn't dry out.

Flatten a little with your hands and sprinkle with a little more flour.

Then use a rolling pin to roll the dough out, starting from the center.

Work from the center out, rolling until the dough will fit pie plate, with an inch overhang.