

## All American Crust

This is the basic piecrust you will find in most beginning baking books. There is nothing special about the recipe. Just the correct way of blending and rolling the dough out makes a difference.

Yield: 1- crust

Double recipe for a double crust pie

1-1/2 cups all-purpose flour  
3/4 tsp salt  
9 tbsp shortening  
3-4 tbsp water, cold

1. In a large mixing bowl, combine the flour and salt stir together. Add the shortening making sure that it is cold. Blend with a pastry blender or a blending fork until meal-like.
2. Mix with two forks and add the water tablespoon by tablespoon. Form into a ball and refrigerate.
3. Roll out into a round circle.