

Flaky Crust Dough

Yield: 1 9"-pie crust

350°F

One 9"-pie pan

1-2/3 cups	cake flour
1 cup	all-purpose flour
3/4 cup	shortening
1 tsp	salt
1/8 cup	granulated sugar
3/8 cup	ice water

1. Into a large mixing bowl, blend the flours, sugar and salt. Add the shortening and rub together into small pieces or lumps the size of small peas. Do not mix into a paste.
2. Add the cold ice water to above mixture with two forks until all of the flour is absorbed. The dough maybe lumpy at this point.
3. Roll the dough into a ball and place it into the refrigerator wrapped in plastic wrap or put into an airtight container for about 15-20 minutes.
4. On a floured breadboard, flatten the ball with your hands to create a flat, round, thick pancake.
5. Use a rolling pin to further flatten the dough. Roll out and fitting the dough correctly in the pie pan.
6. After completing the shell, if you would like to save it to bake at a later time, you may refrigerate it up to 7 days or in the freezer for 2 months, tightly covered. If you freeze the dough you will need to bring the dough to room temperature before using.
7. When ready to use pour the filling into the shell, and bake it according to the directions in the recipe you wish to make.

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