

Yield: One 9-inch crust **Author:** Sweet Tea & Fried Pies



No Fail Pie Crust

A tried and true pie crust recipe. Modernized a bit with the help a food processor, but still tastes like how my mamaw made it.

INGREDIENTS:

- 2 cups all-purpose flour
- 1 teaspoon salt
- $\frac{3}{4}$ cup shortening
- $\frac{1}{3}$ cup ice water

INSTRUCTIONS:

1. Pulse flour and salt in a food processor, two pulses.
2. Pulse in half of the shortening until it looks like cornmeal. Then pulse in the remainder of the shortening until it looks like peas.
3. Add water one tablespoon at a time, blending flour and water until evenly dampened and the dough clumps.
4. Shape dough into a firm ball and let rest for 10 minutes before rolling.

NOTES:

To store, form into a disk and wrap tightly in plastic. Dough can be refrigerate for up to three days. Let chilled dough soften slightly by sitting on the counter for about 10 minutes.

Wrapped dough can be frozen for up to six months. If frozen, let dough thaw completely on the counter before rolling.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
2293.75	156.20	62.35	190.78	6.75

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
184.03	0.68	25.83	2123.01	86.10

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.