

## PIE CRUST

### Equipment:

Measuring Spoons  
Measuring Cup  
9" glass pie plate  
Wire Whip

### Ingredients:

1 cup flour 250 ml  
1/2 tsp salt 3 ml  
1/3 cup shortening 75 ml  
3 - 45 -  
4 tbsp cold water 55 ml

### Procedure:

1. In a medium bowl, combine flour and salt.
2. Cut in shortening until mixture resembles coarse crumbs.
3. Add water, a tablespoon at a time, stirring lightly with fork.
4. Gather dough into a ball. Roll dough 1/8" (0.5 cm) thick.
5. Gently place crust in a 9" (23 cm) glass pie plate.
6. Trim edge, so 3/4" (2 cm) overhang remains.
7. Roll overhang down to rim of pie plate.
8. Flute edge.
9. Prick sides and bottom of crust with fork.
10. Let stand 10 minutes.
11. Place dish on inverted pie plate.
12. Cook at **P7** 3 1/2 - 5 minutes, or until crust is opaque.
13. If crust is undercooked, add cooking time in 15-second increments.
14. Let stand until cool.

Makes: one 9" (23 cm) pie crust

**Note:** For two crust pie, use 2 cups (500 ml) flour, 1 teaspoon (5 ml) salt, 2/3 cup (150 ml) shortening and 5 - 7 tbsp (75 - 100 ml) water. Prepare as directed above. Cut dough in half. Roll out into two crusts.