

### The Very Best Pie Crust Ever

The secret is vinegar! Pie crusts are intended to be tasty, tender and flaky. This is my pie crust recipe developed from all of the tips I've discovered over the years. The best advice I can offer you is ... **Do not over handle the dough...** and refrigerating the dough before rolling it out allows the moisture in the dough to become more evenly distributed, so it will be less likely to stick as you roll. It also gives the fat time to firm up. For easier rolling, place the dough on a marble pastry board dusted with flour or use a flour-dusted pastry cloth. Go ahead and try it. Once you do, I'm sure you'll agree that this is the Very Best Pie Crust Ever!

#### Ingredients:

1 cup all purpose flour (extra for rolling pastry)  
1 tsp sugar  
1/2 tsp salt  
1 tsp white vinegar  
1/4 cup shortening, chilled  
1/4 cup unsalted butter, chilled  
2-3 Tablespoons ice water

#### Preparation:

- Measure and gently mash with a fork to combine shortening and butter.
- Cover with cellophane (saran wrap) and chill approximately 30 minutes in the fridge.
- Fill a cup of water, add ice and allow 5 minutes to chill.
- Place pie pans in the freezer until needed.

#### Directions:

- In a medium size mixing bowl, combine flour, sugar and salt and stir with fork to mix.
- Remove chilled butter and shortening from fridge and cut into flour mixture. Should resemble the size of peas.
- Add vinegar to flour mixture. Do not mix.
- Add ice water to flour mixture and stir just to bring dough together. If needed, more ice water may be added to bring the dough together, but just 1 teaspoon at a time. Dough should stay together when squeezed. Do not over mix. • Wrap dough in cellophane or Ziploc bag.
- Press to flatten a little and place in the fridge to chill for 30-45 minutes
- Remove dough from fridge and cut into 2 equal parts. Work 1/2 at a time.
- Keep the remaining half chilled until ready to roll. If a second crust is not needed, it may be frozen.
- Lay out a sheet of cellophane and lightly dust with flour. Place dough on prepared surface and lightly dust top of dough.
- Cover with a second sheet of cellophane.
- With a rolling pin, roll out dough until size extends 1 inch beyond the entire diameter of your pie pan. The easy way to measure this is to turn a pie pan upside down and gently lay on covered dough.
- When dough reaches appropriate size, gently remove top sheet of cellophane.
- Lightly dust a clean counter top or pastry cloth.
- Flip crust onto floured surface.
- Remove second sheet of cellophane and lightly dust with flour.
- Placing your rolling pin over the very edge of the pastry, begin to loosely roll dough around rolling pin.
- Positioning over pie pan, start unrolling at about 1 inch beyond the edge of the pie pan. The dough was dusted again so if an adjustment is needed to center in the pan, you can safely so without tearing.
- Working your way around the pie pan, lift the edges of the dough and gently fit into the bottom of the pan.
- Trim or flute edges
- Prick the bottom of the dough with a fork being careful not to tear the dough and making sure to include the sides. • Cover with parchment paper and fill with pie weights. I use dried beans.
- Repeat rolling process for second crust.

For pre-baked shell, (e.g., meringue pie) bake at 425° for 10 minutes.

Remove weights and bake 10-15 minutes longer or until crust is golden brown. Otherwise, fill crust and bake according to your pie recipe.

**I'm no expert, but I'll be happy to answer any questions you have. Just email me at [GammysHouse@gmail.com](mailto:GammysHouse@gmail.com)  
Enjoy!**