

No-Fail Pie Crust

	<u>2 crusts</u>	<u>4 crusts</u>	<u>6 crusts</u>
Egg, Large	1/2 each	1 each	1 1/2 each
Vinegar	1 tsp	2 tsp	3 tsp
Water	2 TBSP	2 tsp	1/2 cup
Flour	1 1/2 cup	3 cups	4 1/2 cups
Salt	1/2 tsp	1 tsp	1 1/2 tsp
Shortening, room temperature	1/2 cup	1 cup	1 1/2 cups

(Butter Flavored Crisco is good for flavor)

1. In a mixer (tabletop if you have it), beat (wire whip) together the Egg, Vinegar and Water. Remove it and set it aside.
2. In the same mixer bowl (no need to clean it), mix the Flour, Salt and Shortening.
3. Add the Egg, Vinegar and Water mixture to the Flour, Salt and Shortening mixture and mix until well blended (flat paddle).
4. Divide into appropriate number of balls and roll them out. Roll them in wax paper or parchment paper to freeze them. Leave some flour on them so they are easy to handle. Wrap them individually in more paper and freeze in logs in a ziploc freezer or other container. They freeze well.

Lower Carb Note: Substituting 1/4 of the flour with coconut flour will maintain texture and flavor and decrease the carbs. If you do this, there is no volume adjustment to make.