Pie Crust

1 ¼ cups all-purpose flour

½ teaspoon salt

1/3 cup plus 1 tablespoon butter-flavored shortening

Ice water (about ¼ cup)

1. Combine flour and salt in a medium-sized bowl. Add shortening in small cubes.

2. Cut in shortening with a pastry blender or 2 table knives until you get pieces that are about pea-sized.

3. Sprinkle the ice water a tablespoon at a time over the flour-shortening exposed to the water. You’re NOT mixing, just trying to moisten all of the flour-shortening mixture. Gradually, all of the flour mixture will be moistened. Gently pat the dough into a ball---it should come together easily but not be sticky. Form the dough into a disc, wrap in plastic wrap, and refrigerate until ready to use.

4. When you’re ready to roll out your pie crust, lightly flour your work surface and place the dough ball on the surface. One of the keys in making pie crust is to handle the dough as little as possible to keep it more tender and flaky.

5. Starting in the center, roll the dough out into a circle shape, about 1/8 inch thick. When you’ve reached your desired thickness, place the rolling pin in the middle and gently fold the crust over the rolling pin. Lift the dough onto your pie plate and unfold it.

6. Bake 450 for 10 mins and reduce heat to 350 for 20 minutes. This is for the *mini tart pan.*

7. Bake 450 F. for 15 minutes. Reduce heat to 350 F. and bake 50 minutes more for large pie. If the crust starts getting too brown, cut a circle our of a square of foil and place it on the pie so the foil covers the edge of the pie.