Foolproof Pie Crust

Flaky pie crust that complements any kind of pie
Yield:

3 pies with tops*
Ingredients:

2 1/4 cups all-purpose flour
1 3/4 cups whole wheat flour**
1 3/4 cup butter or shortening (shortening will make the flakiest crust)
1 tablespoon sugar
2 teaspoons salt
1 tablespoon vinegar
1 egg
1/2 cup cold water
Instructions:

1. In a mixing bowl, mix flour, salt and sugar. Cut in butter until pea-sized lumps remain.

2. In a separate bowl, beat vinegar, egg, and water. Add to flour/butter mixture and stir/mix just enough to make a dough. Mixture
will be sticky still. Cover with plastic wrap and refrigerate for at
least 15 minutes. (I usually refrigerate for an hour or more.)

3. Roll into shape (on floured surface) and use with fruit, pumpkin,
or any pie requiring an unbaked crust. For pies requiring a pre-baked
crust, bake at 425 degrees until slightly browned.
Additional Notes:

*This
recipe will make three medium-thickness 9-inch pie crusts

(including
tops). If you like a thicker crust, it will do 2 pies with tops. If you
roll really thin, you can get 4!

**Pastry flour works best; now that we have a wheat grinder, I like
to use 100% whole wheat pastry flour in this recipe for a flaky, tender
crust. The pastry flour is made with soft wheat (rather than hard wheat)
and ground extra fine.Â

Dough can be refrigerated up to three days or frozen until ready to use.

I use butter instead of shortening, but only for health reasons, not culinary reasons! Shortening will make the flakiest, most tender crust!!



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This recipe is from Tammy’s Recipes.