

## Plain Pastry for pie crust

For one 8-, 9-, or 10-inch double crust pie, two 8-, 9-, or 10-inch single-crust pies, or 6 to 8 tart shells:

2 cups sifted all-purpose flour  
1 teaspoon salt  
1 teaspoon sugar  
 $\frac{3}{4}$  cup shortening (I use lard)  
5 to 7 tablespoons ice water

Sift flour and salt/sugar together; cut in shortening with pastry blender till pieces are the size of small peas. *(I cut shortening with two knives using wrist action. This works best for me but do whatever is best for you.)*

Sprinkle 1 tablespoon ice water over part of mixture. Gently toss with fork working 5 to 7 tablespoons. Repeat till all is moistened. Form tightly against the bowl. Wait for a little while – a few moments- to let the flour mixture absorb the water.

For a 2 crust pie, divide dough for lower and upper crust and form into balls.) Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions. *(I didn't do this but it looks like a good idea )* Roll from center to edge till  $\frac{1}{8}$ <sup>th</sup> inch. Remember to make sure it will cover the bottom pie plate, and leaving a little over the sides.

Loosened pie dough with spatula and with rolling pin roll up pie dough then place into pie plate.

For double crust pie: Trim lower crust even with rim of pie plate leaving a little hanging over.

Lift pastry by rolling it over rolling pin; then unroll loosely over well-filled pie. Trim  $\frac{1}{2}$  inch beyond edge. Tuck top crust under edge of lower crust. Flute edge of pastry as desired.

Next, 1 egg white beaten, and 1 Tablespoon water and brush over top crust. Sprinkle with cinnamon and white sugar over top crust. You may also sprinkle a little the raw sugar that you have

Then cut design into top crust to vent the steam.