

Marlene's Perfect Pie Crust

2 cups sifted all-purpose flour
1 teaspoon salt
2/3 cup shortening
5-7 tablespoons ice water

Sift flour and salt together; cut in shortening with 2 table knives (that have been chilled as well as the bowl and pie plates.) Until pieces like cornmeal. Sprinkle 1 tablespoon water over part of mixture. Gentle toss with fork, push to side of bowl. Repeat till all is moistened. Push down and place bowl in refrigerator for at least 15 minutes or more. (do not handle dough or knead) Only touch dough when you bring it out of bowl, press into a ball, lay on your board to roll out. Chill pie plate in freezer before rolling out dough and placing in pie plate. Finish as you normally do.

For a one crust pie, prick with fork and bake as usual about 450 degrees for 10 to 12 minutes

For meringue

4 egg whites
1 teaspoon vanilla
½ tsp cream of tartar
½ cup extra fine sugar

Beat egg whites with vanilla and cream of tarter til soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spoon meringue over hot filling, sealing to edge of pastry. Bake at 325 degrees for 12 to 15 minutes or until meringue is golden.

Before cutting meringue, dip knife into hot water, no need to dry.