

**Double Crust Pie Ingredients:**

2 ½ cups flour

1 teaspoon salt

1 Tablespoon granulated sugar

1 cup shortening

¼ - ½ cup ice water

Step 1: Preheat oven to 400 degrees.

Step 2: Measure flour, salt, and sugar in mixing bowl. Stir to mix ingredients.

Step 3: Add shortening in small pieces into flour mixture. Work shortening into the flour until it is well distributed. Pieces of shortening will be scattered throughout the mixture.

Step 4: Using a fork to toss the flour mixture, drizzle in the ice water. Stop adding water when the dough starts to come together. Grab the dough in your hands and if it holds together easily, without crumbling, it's ready. If it has dry spots, or pieces break off easily, add a bit more water until it totally sticks together.

Step 5: Gather dough into a ball, and divide it in half. Gently pat/shape each half into a rough disk. May roll dough immediately or chill the dough for 30 minutes before rolling. If dough has been refrigerated longer than 30 minutes, allow it to warm at room temperature for 10 - 15 minutes, until it rolls easily.

**Crust variations:**

-May use 1 cup unsalted butter. (if using salted butter, do not use salt)

-May use ½ cup shortening & ½ cup unsalted butter.

-May use 7-up or Sprite instead of water, do not use granulated sugar.

**Double Crust Pie Ingredients:**

1 ½ cups flour

½ teaspoon salt

2 Teaspoons granulated sugar

1/2 cup shortening

¼ - ½ cup ice water

Follow steps above for mixing.