

Pastry Recipe for Double-Crust Pie

2 cups all-purpose flour
2/3 cup shortening
6-7 tablespoons COLD water
1/2 teaspoon salt

In a large bowl, stir together flour and 1/2 teaspoon salt. Using a pastry blender, cut in shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture, then gently toss with a fork. Push to side of the bowl.

Repeat, using 1 tablespoon of water at a time until all is moistened.

Divide dough in half. Form each half into a ball.

On a lightly floured surface, use your hands to slightly flatten one ball of dough.

Roll dough from center to edges, forming a 12-inch circle.

Wrap the pastry around the rolling pin. Unroll onto pie plate.

Ease pastry into the pie plate, being careful not to stretch it.

For top crust, repeat rolling remaining dough. Cut slits in crust or make cutouts with R&M Int'l Corp. Item #1991 Miniature Cutters. The cutouts can be laid onto the pie crust for a decorative layered effect. Transfer filling to pastry-lined pie plate, trim bottom pastry even with rim of plate. Place top crust on filling. Trim top crust 1/2 inch beyond edge of the pie plate. Fold top crust under bottom pastry. Seal, crimp edges. Bake as directed in recipe.

