**Single Pie Crust**

![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\CGSL2QP2\p3070048edited2[1].jpg]()

**Ingredients:**

* 1 ½ cup flour
* ½ tsp salt
* ½ cup shortening
* 4-6 Tbsp water

**Directions:**

1. Sift together the flour and salt.
2. Cut in the shortening with a pastry blender until the shortening is pea size.
3. Sprinkle in the ice water, one tablespoon at a time, until the dough forms a moistened ball when squeezed.
4. Roll out dough until it is 1 inch larger than the pie plate.
5. Roll dough up onto rolling pin and transfer to pie plate. Or you can fold pie crust in half and then half again and transfer to your pie plate.
6. Gently make sure dough is flat against the sides of the pan.
7. Cut off any dough hanging more than 1 inch over the edge of the pan.
8. Fold over the edges and crimp with your fingers or fork. Follow the directions on the back for tips on how to crimp pie crust.
9. Cover with saran wrap and label with your kitchen # and hour.

**HOW TO CRIMP PIE CRUST**