

Grandma's Perfect Pie Crust

A lot of people claim that their pie crust recipe is the best recipe that there is in existence. I'll admit, I have had my fair share of pie crusts and many of them have been really good – others, not so much. However, this recipe for pie crust is amazing.

Ree Drummond shared this recipe on her website. She received it from one of her blog post readers and decided to give it a try. Boy, am I ever glad that she did!

This pie crust recipe really doesn't require much other than a few very basic ingredients and a dash of patience. Anyone can make it and the results are delicious! As soon as I had tried this, I gave the recipe to my best friend.

She loves pies but doesn't like the store-bought crusts, so she has been struggling, trying to find a great recipe that she could make with very little experience in baking. She was so happy she got me a present later on!

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.

How to Make the Perfect Pie Crust – Simple, Practical, and GOOD (Grandma's Perfect Pie Crust)

Perfect Pie Crust Recipe

Ingredients

- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup shortening
- 4 to 5 Tablespoons cold water

Instructions

- In a medium bowl stir together flour and salt. With a pastry blender cut in shortening till pea-sized.
- Sprinkle water on one tablespoon at a time tossing with a fork. Push moistened dough to the side. Mix till all flour is moistened. Don't mix too much or crust will be hard.
- Form into a ball and roll out on the floured surface. Turn and flour dough a few times till its the size you need.

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