

Never Fail Pie Crust

I got this recipe from Sister Lance in Virginia. It seriously can not go wrong! It makes 5 single pie crusts and last forever in the freezer. Just wrap well in plastic and take out about an hour before you want to use it. I use it for quiche and the hand pies and dessert pies too.

Pie lovers, rejoice! A recipe for the ultimate NO FAIL pie crust – plus extra tips on how to make a perfect crust, every time!

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Without further ado, here are my top tips for baking a great pie crust, regardless of what recipe you use:

Keep your fat cold.

Pea-sized specks of butter should be visible in the mixture.

Refrigerate the dough after mixing – but not for too long.

Roll carefully and slowly.

Rechill the dough before baking.

Build a protective barrier to keep the crust crisp.

Make plenty and freeze!

Bake your pie on the bottom rack of the oven.

FULL RECIPE IN THE NEXT PAGE, ENJOY ☐

INGREDIENTS

4 cups flour
1 3/4 cups shortening
1 T sugar
2 t salt
1 T vinegar
1 egg
1/2 cup water

INSTRUCTIONS

. Using a fork or pastry blender, mix together the first 4 ingredients.
. In a separate dish, beat the remaining ingredients. Combine the 2 mixtures, stirring with a fork until all ingredients are moistened. Then divide into 5 parts and shape into balls. Chill for 15 minutes before rolling out or wrap and freeze.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

Source: brookcancook.blogspot.com

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.