

# Ruth's Grandma's Pie Crust

This recipe is over 100 years old. My sister-in-law's grandmother said it was a no-fail recipe. It's the best I ever had.

## Ingredients

4 cups all-purpose flour  
1 3/4 cups shortening  
3 tablespoons white sugar  
2 teaspoons salt  
1 egg  
1/2 cup water

## Directions

1. In a large mixing bowl, combine all-purpose flour, shortening, sugar, and salt. Blend together with a pastry cutter until crumbly.
2. In a small bowl, mix egg with water. Blend into flour mixture. Chill in refrigerator until ready to use.

Source: [allrecipes.com](http://allrecipes.com)