

# 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 the all-purpose flour, shortening, white sugar, and salt. Use a pastry cutter to blend the ingredients together until the mixture becomes crumbly.
2. In a small bowl, mix the egg with water until well combined.
3. Blend the egg mixture into the flour mixture until a dough forms.
4. Chill the dough in the refrigerator until you're ready to use it.