

This is the recipe I use for pie crust! It's always perfect.

Ingredients:

2 cups all-purpose flour, sifted
1 teaspoon salt
2/3 cup butter or 2/3 cup shortening (we used Crisco)
5 -7 tablespoons cold water

Directions:

Put flour into a mixing bowl with the shortening
Using a pastry cutter, cut the shortening into the flour.
add salt and water.
Mix until dough is formed.
Roll out on flat surface. (I never roll it out, I just put the ball of dough in the pie pan and mash it and pat it to fit the pan)
Bake at 375 degrees until brown.
Source : allrecipes.Com