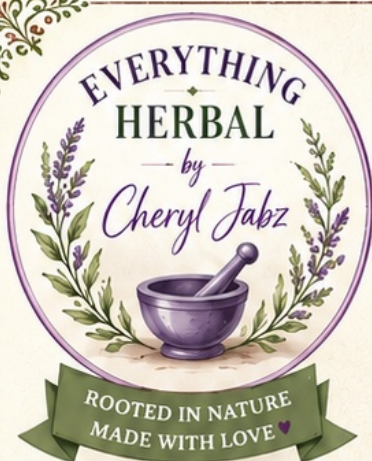




By Cheryl Jabz ♥

Bubbie's PIE CRUST

SIMPLE INGREDIENTS
AMAZING RESULTS

Tender, flaky and delicious—
just like Bubbie used to make.

MAKES:
2 CRUSTS
(1 DOUBLE-CRUST 9-INCH PIE)

Good Food
Brings People
Together ♥

INGREDIENTS

- ♥ 2 cups all-purpose flour
- ♥ 1 teaspoon salt
- ♥ ¾ cup Crisco All-Vegetable Shortening (chilled, if possible)
- ♥ 4–8 tablespoons ice-cold water

Just a few simple ingredients
create a buttery, flaky crust
that's perfect for all your
favorite pies.



DIRECTIONS

- 1 In a large bowl, whisk together the flour and salt.
- 2 Cut the Crisco into the flour using a pastry blender, two knives, or your fingertips until the mixture resembles coarse crumbs with some pea-sized pieces.
- 3 Sprinkle in 4 tablespoons of ice water. Toss gently with a fork. Add more water, 1 tablespoon at a time, just until the dough comes together.
- 4 Divide the dough in half and shape each half into a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes.
- 5 On a lightly floured surface, roll one disk into a circle about 12 inches in diameter. Transfer to a 9-inch pie plate.
- 6 Add your filling, then top with the second rolled crust if making a double-crust pie. Trim excess dough, leaving about ½ inch overhang, fold under, and crimp the edges. Cut a few slits in the top crust to vent.

BAKING

- ♥ For a filled pie: Bake according to your pie recipe.
- ♥ For a pre-baked (blind-baked) crust:
 - Prick the bottom and sides with a fork.
 - Line with parchment and fill with pie weights or dried beans.
 - Bake at 425°F (220°C) for 10–12 minutes.
 - Remove the weights and parchment, then bake 3–5 minutes more until lightly golden if your recipe calls for a fully baked crust.

BUBBIE'S TIPS

- ♥ Keep the shortening and water as cold as possible for the flakiest crust.
- ♥ Avoid overworking the dough.
- ♥ If the dough cracks while rolling, patch it with a little water and extra dough rather than kneading it again.
- ♥ Refrigerate the dough if it becomes soft while working with it.
- ♥ Use a light touch—less handling means a more tender crust.

PERFECT FOR

- ♥ Fruit pies (especially Honeycrisp apple pie)
- ♥ Pumpkin pie
- ♥ Pecan pie
- ♥ Chicken pot pie
- ♥ And all your favorite holiday pies!

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