

## Gail's Pie Crust

Makes 2 crusts

- 2 cups flour
- 2/3 cup Crisco (1/3 & 1/3)
- COLD water



Measure flour and put in bowl. Add 1/3 cup Crisco and blend with a fork. Repeat with the other 1/3 cup of Crisco.

Add three tablespoons water on the side of the bowl and blend in. Repeat with three more tablespoons.

It's ready when you can just put it into a ball. Roll out on heavily floured surface. Flour the rolling pin as well. The easiest way for me to get the crust from the counter to the pie plate is to roll it back onto the rolling pin then place it over the pie plate.

### Some notes:

- You may need more water or less water depending on your climate.
- Recipe is easily cut in half for one crust. I add 1/3 cup Crisco all at once; no need to divide that because who wants to do that math!
- If you have leftover crust or if the crust is too moist and sticky, don't throw it away! You can make what we call Cinnacrust. Place rolled out dough on a cookie sheet sprayed with oil. Dot with a good amount of butter and sprinkle as much cinnamon and sugar as you'd like. Bake it in a 375-degree oven for a few minutes until it's lightly browned around the edges. I guess you could get fancy and cut it into nice, even pieces. I leave it on the cookie sheet and let everyone break off their own pieces. It doesn't last long.