

Crisco Single Crust

Recipe Bio

Crisco's Single Crust is a straightforward pastry for a 9-inch pie, made with just flour, salt, Crisco, and water. The instructions walk through cutting in the shortening, adding the water a little at a time, rolling and shaping the dough, and even give directions for baking the crust with or without a filling. It's a good basic pastry to have in the cookbook whenever a pie calls for a single crust.

CRISCO SINGLE CRUST

(For 9-inch pie crust)

1-1/3 cups sifted regular flour
1/2 teaspoon salt

1/2 cup Crisco
3 tablespoons water

Preheat oven. Sift flour before measuring; spoon lightly into measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or two knives, cut in Crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a little at a time; toss with a fork. Work dough into a firm ball with your hands.

Press dough into a flat circle with smooth edges. On a lightly floured surface, roll dough to a circle about 1-1/2-inches larger

than inverted pie plate. Gently ease dough into plate. Be careful not to stretch the dough. Trim 1/2-inch beyond edge of plate; fold under to make a double thickness of dough around rim and flute with fingers or fork.

For a single crust baked with filling, bake according to time and temperature recommended for filling used. For single crust baked without filling, prick bottom and sides thoroughly with a fork. Bake at 425° for 10-15 minutes or until brown as desired.