

Christine's Pie Crust

~A recipe from the personal cookbook of Christine Hughes

Ingredients:

- *1 1/3 Cup of Flour*
- *1/2 tsp of Salt*
- *1/2 Cup Butter Flavored Crisco*
- *4 TBSP Ice cold Water*

Directions

Combine Flour & Salt. Cut Crisco into flour mixture until Crisco is pea size pieces.

Fold in Ice Water 2 Tbsp. at a time until it starts to clump together. Pour out onto hard surface, form into a ball, then roll into a circle to fit pie pan, then transport to the pie pan.

Finish the edges as desired. Prick the dough in the bottom of the pan.

Bake at 400 degrees for 7-10 min

**Not all recipes call for pre-baked shells. This can be filled then baked as well.*

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