

# Homemade Pie Crust

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (2 pie crust)

- 2 1/2 cups of flour
  - 2 tbsp sugar
  - 1 tsp kosher salt
  - 8 tbsp cold shortening
  - 12 tbsp cold butter, cubed
  - 1/2 beaten egg
  - 1/4 cup ice water
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## DIRECTIONS

1. In a large bowl, whisk together the flour, sugar and salt.
2. Add the shortening and butter to the flour mixture. Using a pastry cutter, cut the butter and shortening into the flour until pea sized chunks are formed.
3. Mix the egg with the ice water. Add the mixture to the bowl. Mix together and then using your hands, form the dough into a ball. If you need extra water, add it sparingly.
4. Split the dough in half and shape into a disk. Cover with plastic wrap and place in the fridge for at least 30 minutes to chill.
5. Roll out one of the disk using a dusted work surface. Keep rotating and turning the dough over to make sure it does not stick and keep the surface and rolling pin dusted in flour. Have extra ice water ready to use if cracks form in the dough. Keep rolling until the dough is approximately 13 in.
6. Roll the pie dough onto the rolling pin to transfer to the pie plate.
7. If you are baking a single pie crust, flute the edges before filling. If you are blind baking the crust, prick the bottom of the crust with a fork and fill with pie weights or beans and bake at 425 degrees F for 10-15 minutes until lightly browned. The other crust can be placed in the freezer and used later.
8. If you are baking a double crust pie let the extra dough hang over the edge of the pie plate, and then place the crust in the freezer while rolling out the second crust. Fill the pie and place the second crust on top. Fold the edges under and then flute using your fingers. Mix the other 1/2 of the egg with 1 tbsp ice water and brush the entire crust. Sprinkle the pie with granulated sugar.