

Pie Pastry

2¼ cups organic pastry flour

½ teaspoon salt

¾ cup vegetable shortening

2 tablespoons butter, chilled

5 tablespoons ice cold water

1. Sift together flour and salt into a bowl. Cut in shortening and butter until the size of small peas. Add up to 5 tablespoons water, a tablespoon at a time, until moistened. Use only enough water to allow pastry to form a ball. Mix gently then refrigerate for 15 minutes.
2. After dough has chilled, roll to 1/8-inch thickness between pieces of wax paper, fold into quarters and ease into pie plate. Unfold, pressing firmly against the bottom and sides. Trim and crimp edges.
3. For a baked pastry shell, prick sides and bottom with a fork then bake at 450°F 8 to 10 minutes or until light brown. Cool completely before filling.

Makes 2 single crusts for up to 10-inch pie pan.