Pie Crust

Ingredients:

2 c. all-purpose flour 1 tsp. salt 2/3 c. shortening, chilled 6 T. cold water

Directions:

Mix flour and salt. Using a pastry blender or two knives, cut in shortening. Mix until the shortening pieces are about the size of peas.

Sprinkle the cold water, 1 tablespoon at a time over the mixture. Mix into the flour/shortening mixture with a fork. Use only enough water to hold the pastry together. Do not over mix. For flakier crust, chill the dough before rolling it out.