

Easy Pie Crust Recipe - Best Easy Pie Crust Recipe

By [Brandy Summers](#) Making homemade pie crust is easier than you think. Here is a basic recipe for pie crust, yes, it really has just 4 ingredients. To make your pie crust even better, before starting, chill the bowl and pastry cutter in the refrigerator. Use ice cold water for the mix. 2 cups all-purpose flour

1 teaspoon salt

1 cup shortening

1/2 cup water Directions In a large bowl, combine the flour and salt. With a fork or pastry cutter, cut in the shortening until the mixture resembles coarse crumbs. Stir in the water until the mixture forms a ball. Divide the dough in half. Shape dough into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll out the dough on a floured counter. Don't over work the dough. => Flaky Pie Crust Recipe: Five Star Flaky Pie Crust Recipe Making a flaky pie crust is every home cooks dream. If your dough is too dry, add an extra tablespoon of water to the dough mixture. For easier handling, roll out the dough between two sheets of wax paper. 1 1/4 cups all-purpose flour

1/4 teaspoon salt

1/2 cup shortening, chilled

3 tablespoons ice water Directions Whisk the flour and salt together in a medium sized bowl. With a pastry blender, cut in the cold shortening until the mixture resembles coarse crumbs. Drizzle 2 to 3 tablespoons of ice water over flour. Toss the mixture with a fork to moisten, add more water, a few drops at a time, until the dough comes together. Gently gather dough particles together into a ball. Wrap the dough in plastic wrap, and chill for 30 minutes before rolling. Roll out the dough and put it into a pie plate. => Pie Dough Recipe: Award Winning Pie Dough Recipe This is a great pie dough recipe to use for your special pies. For flakier crust, after turning the dough into the pie pan, put it in the refrigerator for 40 minutes, then put in the freezer for 20 minutes, then quickly add filling and bake immediately. 3/4 cup cake flour

3/4 cup all-purpose flour

1 teaspoon white sugar

1/2 teaspoon salt

1/8 teaspoon baking powder

4 tablespoons unsalted butter

5 tablespoons shortening

1 egg yolk

2 teaspoons distilled white vinegar

3 cubes ice

1/2 cup cold water Directions Measure the butter and shortening onto a plate, put into the freezer for 20 minutes. Measure the cake flour, all-purpose flour, sugar, salt and baking powder into the bowl of a food processor. Pulse for a few seconds to mix. Take 1/2 of the cold butter and 1/2 of the cold shortening, put into food processor with the dry ingredients and pulse on and off for about 1 minute. Scrape the bowl down twice while doing this. Take the remainder of the cold butter and cold shortening and cut in very briefly with the processor, leaving visible pea-sized chunks. NOTE: Do not over process at this stage. In a measuring cup, mix egg yolk and vinegar together, add ice cubes and water. Chill mixture for 3 to 4 minutes. Remove mixed flours and shortening from the food processor, put into a large mixing bowl. Sprinkle approximately 4 to 5 tablespoons of this egg, water, vinegar mixture, a little at a time, mixing gently with a fork. The key to this is, you don't want a wet dough and you don't want to over mix. Place this dough into plastic wrap or plastic bag, chill in refrigerator for a few minutes. (May also be frozen for a few weeks at this stage for future use). Remove from refrigerator and roll out. Double the recipe for a 2-crust pie. Mmmm . . . where can you find that yummy recipe?

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