

# **COLD WATER PIE CRUST**

**3 cups flour**

**1 teaspoon salt**

**1<sup>1</sup>/<sub>4</sub> cups shortening**

**4 tablespoons ice-cold water**

**1 tablespoon apple-cider vinegar**

**1 egg, beaten**

Prepare crusts: Combine flour and salt in mixing bowl. Cut in shortening until mixture is uniform. In a separate bowl, combine water, vinegar and egg. Mix well. Sprinkle the egg mixture into flour mixture 1 tablespoon at a time. Toss lightly with fork. When all of the egg mixture has been added, work dough into a ball.

Divide dough in half. On a lightly floured surface, roll one half into a circle <sup>1</sup>/<sub>8</sub>-inch thick and about 1<sup>1</sup>/<sub>2</sub> inches larger than an inverted 9-inch pie plate. Gently ease dough into pie plate, being careful not to stretch the dough. Trim edge even with pie plate. Repeat with second half of the crust and second pie plate.