

GEORGIA SHRODE'S PIE CRUST METHOD
Submitted by Linda Perkins

Makes two crusts

4 cups all purpose or pastry flour
1/2 Tbsp salt
2 cups Crisco
1 egg
2 Tbsp apple cider vinegar
2/3 cup ice water

Whisk the flour and salt together in a big bowl. Cut the Crisco in with two butter knives, using a criss-cross motion, until most of the butter is the size of peas (a couple pieces can even be as big as quarters).

Whisk together the ice water, egg and vinegar. Slowly pour about a fourth of it into the flour, fluffing the mixture with a table fork as you go to distribute the liquid evenly. Repeat until all the liquid is incorporated. Form the dough into two discs, wrap in plastic wrap and refrigerate at least an hour. It freezes well, just wrap it in plastic wrap and then put it in a freezer Ziploc bag.

To roll the dough out, place two pieces of plastic wrap side by side and overlapping a bit to make "one" very wide piece of plastic wrap. Flour it a little and place the disc of dough in the middle. Flour the dough a little and place two more pieces of plastic wrap arranged the same way over the top. Roll out the dough. If the dough doesn't seem to be rolling out sometimes you might have to lift the top plastic off and put it back down to loosen it. When your dough is the right size, take the top layer of plastic wrap off. I like to place my pie pan upside down on the dough and flip the dough and remaining plastic into the dish. I pat the dough into the bottom and then take off the other layer of plastic. You can roll your top crust out the same way and use the bottom plastic to help hold the dough together while you flip it onto the top of your pie.

To bake any fruit pie you might make:

Preheat oven to 425. Brush the top crust with a wash consisting of one egg white and a Tbsp of cream or half and half. Cut a few vents in the top. Place the pie on a baking sheet to catch any drips. Bake for 15 minutes at 425 degrees and then turn the oven down to 350 and bake until the fruit is bubbly and the crust is golden brown, usually about 45 minutes.

If the crust is getting too brown before the fruit is bubbly, tent a piece of foil loosely over the whole baking sheet, leaving the ends open so steam can escape.