

Ruth's Grandma's Pie Crust  
(Allrecipes.com)

4 c. all-purpose flour

3 T. sugar

1 egg

1 $\frac{3}{4}$  c. shortening

2 t. salt

$\frac{1}{2}$  c. water

In a large mixing bowl, combine flour, shortening, sugar and salt. Blend together with a pastry cutter until crumbly.

In a small bowl, mix egg with water. Blend into flour mixture. Chill in refrigerator until ready to use.

## How to cook a pie crust (Allrecipes.com)

Roll out dough and line in a pie pan.

Chill the crust, loosely covered with plastic wrap, for at least ½ hour. This lets the dough relax and will help it from shrinking in the oven.

Place a baking sheet on a lower oven rack and preheat the oven to 425°. Once the dough is chilled, it should be firm to the touch (shortening won't firm up as well as butter, so transfer shortening crusts to the freezer for 5-10 minutes). Pierce the bottom and sides of the crust with a fork to prevent air pockets from forming.

Line the crust with double thickness of aluminum foil, making sure the foil is all the way to the edges of the bottom of the pan.

Fill the foil with dried beans. Make sure they're distributed all across the bottom and partly up the sides of the foil-lined crust. The weight ensures that the crust holds its shape during baking and doesn't slump in the pan or bubble up.

Put the pie plate on the preheated baking sheet and reduce the oven temp to 400°. Bake until the edges of the crust are starting to turn golden and the bottom of the crust has lost its translucent "raw" look, 10 to 12 minutes (carefully pull up the edge of the foil to take a peek). Remove the baking sheet and pie pan from the oven. Lift up the edges of the foil and set the beans aside. Return the pie and baking sheet to the oven.

If you'll be baking the crust once it's filled--for a quiche, pumpkin pie, Key lime pie, or others--bake the crust until the bottom is just beginning to color, 6 to 8 minutes. If you're making a cream pie or refrigerated pie, bake it until the entire crust is golden brown, about 15 minutes longer.

Remove the pie shell from the oven. To help prevent soggy pie or quiche crusts, brush the inside of the crust with egg wash (1 egg beaten with 1 tablespoon water) to create a seal. Return the crust to the oven until the egg wash is dry and shiny, about 3 minutes.

If you're making a cream pie or icebox pie, let the crust cool completely before proceeding with your recipe. For pies that will go back in the oven, like lemon meringue pies or quiches, the crust can still be warm when you add the filling.