

Best Pie Crust Ever!

2 Crusts or 1 Double Crust

Prep time 30 Minutes Cook time 14 Minutes Ready in 45 Minutes

NataLee's (from Designed to the Nines) infamous and highly requested original recipe.



Ingredients

3 cups flour
1 1/2 cup butter flavored
shortening
3/4 cold milk
pinch of salt

Directions

1. Mix together with a pastry cutter the minimal amount necessary, finish it by hand.
2. Divide in half. Roll into a ball and flatten ball slightly. Wrap each section individually in plastic wrap and place in freezer for 30 minutes.
3. Pull out and roll it out between two sheets of wax paper or my preference a OXO silicone dough rolling bag.
4. Place in a 9 inch pie dish and do the decorative edge of your choice.

If you are blind baking your crust:

Preheat oven to 450 F degrees. Line inside of crust with parchment paper and weight it down with baking beads. Bake for 11 minutes. Remove from oven. Remove baking beads. Return the crust to the oven and bake for an additional 3 minutes or until crust is lightly golden. Let cool.