

## Basic Pie Crust

Makes 5 Servings

Preparation: 15 minutes

Yield: 1 8-10" crust

**256 grams flour**  
**5 grams salt**  
**100 grams shortening**

**1/2 cup butter cut into small chunks**  
**3-6 ounces ice water as needed**

Combine Flour and Salt in a mixing bowl.

Cut shortening and butter chunks into flour with a pastry blender until fat is dispersed well.

Add water, 1 tbsp at a time, and stir with a fork until the dough starts to stick together.

Using your hands, form dough into a ball until it's all stuck together.

Smash the ball into a disk to make sure it's holding together.

Wrap the dough in plastic wrap

Label with your lab number.

Put it in the pan on the supply table.