

Pie Crust (6 - 2 crust pies)

Flour Wheat General Purpose, 2 pound 12 ounce
Salt, 1/2 Tablespoon

Sift together flour and salt mixer bowl

Shortening, 1 pound 12 ounce

Add shortening to dry ingredients. Use pastry knife attachment, mix at low speed 30 seconds
or until shortening is evenly distributed and mixture is granular in appearance.

Water, cold, 3/4 cup

Add water; mix at low speed 1 minute until dough is just formed
Chill dough at least 1 hour for ease in handling

Weigh out pie dough to 8 ounces each