



Speedy Pie Crust

	Single Crust 8-9"	Double Crust 8-9"
Butter	1/4 Cup	2/3 Cup
Heckers or Ceresota Flour	3/4 Cup	1-3/4 Cup
Salt	1/2 tsp.	1 tsp.
Water	2 Tbsp	1/4 cup

Using an electric mixer, at low speed, combine the shortening, flour and salt until mixture resembles coarse corn meal. Add water; continue to mix at low speed of mixer only until dough clings together.

For single crust – turn onto floured surface, roll out lightly. Transfer gently and fit into pan; trim with scissors, leaving 1/2" overhand. Fold edge under for stand-up rim. Flute. Prick the bottom sides with a fork. Bake in preheated oven (425°) for 12-12 minutes, or until lightly browned.

For double crust – divide dough, roll out bottom crust. Transfer gently and fit into pan. Trim edges. Roll out top crust large enough to extend 1/2" beyond edge of pan. Cut steam vents; place over filling. Fold top edge under bottom. Flute. Bake according to directions for filling.