**INGREDIENT GUIDE & METHOD FOR PIE CRUST**

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| **Single Crust** | **Dry Mix** | **Vegetable Shortening (Cold)** | **Whole Large Egg (Cold)** | **Water (Cold)** |
| 1 | 180 (g) | 95 g | 1 | 1/2 tsp |
| 2 | 360 (g) | 190 g | 2 | 1 tsp |
| 3 | 540 (g) | 285 g | 3 | 1 1/2 tsp |
| 4 | 720 (g) | 380 g | 4 | 2 tsp |
| 5 | 900 (g) | 475 g | 5 | 2 1/2 tsp |
| 6 | 1080 (g) | 570 g | 6 | 3 tsp |
| 7 | 1260 (g) | 665 g | 7 | 3 1/2 tsp |
| 8 | 1440 (g) | 760 g | 8 | 4 tsp |
| 9 | 1620 (g) | 855 g | 9 | 4 1/2 tsp |
| 10 | 1800 (g) | 950 g | 10 | 5 tsp |
| 11 | 1980 (g) | 1045 g | 11 | 5 1/2 tsp |
| 12 | 2160 (g) | 1140 g | 12 | 6 tsp |
| 13 | 2340 (g) | 1235 g | 13 | 6 1/2 tsp |
| 14 | 2520 (g) | 1330 g | 14 | 7 tsp |
| 15 | 2700 (g) | 1425 g | 15 | 7 1/2 tsp |
| 16 | 2880 (g) | 1520 g | 16 | 8 tsp |
| 17 | 3060 (g) | 1615 g | 17 | 8 1/2 tsp |
| 18 | 3240 (g) | 1710 g | 18 | 9 tsp |

**NOTE:**  *use 2 cold large egg whites, to replace each whole egg, for a sturdier crust, that will be eaten while warm, such as*

*meat pie or quiche. Reheat leftovers in the oven as the microwave will toughen the crust*

**Method**

1) For unfilled crust, preheat oven to 375°F (190°C). For filled crust, as directed by recipe or filling package.

2) Place dry mix into bowl of mixer and cut or rub the cold shortening into dry mix.

3) Pour prepared egg over flour/shortening mixture then mix just until mixture comes together. If necessary add a few drops

more water but just enough to allow dough to come together when pressed.

4) Divide dough according to the number of crusts being made. Shape divided dough into balls then flatten each ball into

1/2" disk. Place dough disk on sheet of plastic wrap and cover with second sheet. Use rolling pin to roll to desired size.

**Note:** Use fresh plastic wrap for each crust.

5) Remove the top plastic wrap and use the bottom plastic wrap to flip the crust and position it in the pie plate. Peel off

plastic wrap.

6) Trim and shape edges as desired. For unfilled shells, prick sides and bottom of crust with a fork.

7) Bake unfilled crust for 30-35 minutes or until done. For filled crust bake as directed by recipe or filling package.