

Grammar's Double Crust Pie*

2 cups flour

1 tsp salt

2/3 cup + 2 tablespoons Crisco

Iced water (Set aside a cup with four or five added ice cubes.)

Parchment or waxed paper

Butter

1. Mix the flour and salt
2. Using a pastry blender, cut in Crisco until pea-size pieces form.
3. Sprinkle four ice-cold tablespoons of water over the mixture and gently cut in using the pastry blender. Add 1-2 more tablespoons of water and cut the pastry again. Add, if needed, 1-2 more tablespoons of water, careful not to add too much. You want to avoid soggy pastry.
4. Divide the dough in half and form it into balls. Set aside while you prepare the countertop.
5. Dip your fingertips in and sprinkle the countertop with water droplets from the cup of ice-cold water. Place parchment paper on the wet surface to make it stick. Put the dough on the paper and place another piece of parchment paper on top. (Have a bit of flour set aside if you need it- you might need it if you add too much water to your dough.)
6. Press down on the dough between the pieces of parchment paper. Then, begin to roll out. Lift the top parchment paper and pinch the edges together. It will make for an even pie crust. (If your dough sticks, smooth a small amount of flour on the top of the crust.)
7. Keep rolling until you have the right-sized crust for your pie plate. (Place the pie plate over the crust for a visual.)
8. Place the crust on a pie plate and form to the plate.
9. Fill with filling.

Repeat steps 5 & 6 for the top layer of crust.

10. Lay the top layer of crust over the pie filling. There are different designs in pictures for the top crust. You choose. Or lay the top layer of crust over the pie filling.

11. Roll the edges. You can use a fork to press the crust or make a fluted, roped, or scalloped edge.

12. Prick the pastry with a fork or make slits to release heat.

Grandma places small dollops of butter around the top of the crust and then sprinkles it with white sugar. About 1 T. butter cut into small pieces.

13. Cover the edges of the pie dough with Tinfoil or a pie crust shield for $\frac{1}{2}$ the baking time for single-crust pies.

14. Bake the pie according to the pie recipe you are using,

*If you are making a single-crust pie, making enough for two and using the extra crust for jelly turnovers is a plus. Roll dough and cut into 3" squares or triangles. Place $\frac{1}{2}$ teaspoon of your favorite jelly on each piece, fold to form triangles, seal the dough with a fork, and bake at 375 degrees until golden brown. Be careful; these tasty treats are not only delicious but HOT inside. Cool before popping into your mouth.

Enjoy!