



real food for real people

Easy Pie Crust

Pie crust is always a challenge. Saucy's normal crust uses lard, but then he had to make a pie for a vegan so he tried shortening. And failed. he just can't get shortening to work. So he remembered Carmen talking about her oil pie crust, so he found a recipe and gave it a try. This is now his favorite way to make pie crust!

This recipe will Yield about enough dough for a 9-10 double pie crust.

Ingredients	Metric	Imperial
Flour, All-Purpose	665 mL	2 2/3 Cup
Salt	7.5 mL	1.5 tsp
Oil, Canolla	187.5 mL	3/4 Cup
COLD Water	60-75 mL	4-5 TBSP

Mix together flour and salt in a bowl. Add oil and mix until crumbly.
Add water a bit at a time until dough is well moistened and holds together.
Divide the dough into 2 balls.
One ball at a time, roll between 2 sheets of waxed paper until about 1/8" thick and desired shape is reach.
Transfer to pan an use as per your pie recipe.