



# Pie Crust

## Ingredients

- 4 cups all-purpose flour
- 1¾ cups shortening
- 3 tablespoons white sugar
- 2 teaspoons salt
- 1 large egg
- ½ cup cold water

## Instructions

1. **Combine dry ingredients:** In a large mixing bowl, add the flour, shortening, sugar, and salt. Use a pastry cutter or two forks to blend until the mixture resembles coarse crumbs.
2. **Add wet ingredients:** In a separate small bowl, whisk the egg with the cold water. Pour this into the flour mixture and stir just until combined. The dough should come together but not be overworked.
3. **Chill:** Divide the dough into 4 equal portions, wrap each in plastic wrap, and refrigerate until ready to roll out. Dough can be stored in the fridge for up to 3 days or frozen for longer storage.