

Old Fasioned Pie Crust



I know my Granny used Holsum in baking and i was surprised to see it freely available in all supermarkets in South Africa and started to use it as well, it makes a huge difference in home-made pastry.

Ingredients

1 1/2 cups of All-Purpose Flour, sifted twice before measuring.

1/2 cup of Unsalted Butter, cubed and chilled.

2 Tablespoons of Shortening, chilled.

1 teaspoon of Sugar.

1/4 teaspoon of Salt.

3-5 Tablespoons of Ice Cold Water.

Instructions

Makes ONE pie crust. Can be doubled if needed.

Place a couple of cups of flour in a sifter and sift.

Spoon flour back into sifter and sift again.

Spoon sifted flour into measuring cup to overflowing.

Run the back of a knife across the cup to equal one level cup of flour.

Place flour in a mixing bowl.

Add Salt.

Add Sugar.

Whisk dry ingredients together lightly and set aside.

Slice chilled butter into cubes and place in flour.

Toss the butter to coat each piece.

Add the cold shortening.

Using a pastry cutter, cut butter and shortening into the flour until it's about the size of peas.

Gradually add Ice Water one Tablespoon at a time, stirring the dough mixture. Add water as needed just until the dough will stick together when pressed between the fingers.

Press dough together, shape into a ball and wrap with plastic wrap.

Refrigerate dough for at least one hour or overnight if possible.

Unwrap dough and place on lightly floured countertop or board. Rub some flour on the rolling pin and roll dough out, beginning at the center and turning as needed until it makes a large enough circle to fill your pie pan.

Place the dough in pie pan and gently press dough into the dish.

Trim off any overlapping dough pieces from around the rim.

Use a fork to make some indentations into the rim of the dough all around the dish.

Refrigerate the dough again for about 30 minutes.

Add filling and bake as directed depending on your recipe.

Enjoy!!!

Notes

This recipe makes ONE pie crust. If you need two, you can easily double the recipe but do NOT double the water amount. Instead, continue to work the water in as described in the recipe until you have reached the right tackiness with the dough to where it will just begin to stick together.