

BASIC PIE CRUST

3/4 cup shortening
1/4 cup boiling water
1 tblsp. milk
2 cups flour, sifted

Whip together until creamy the shortening, boiling water and milk.

Gently add the flour and salt and blend all together well.

Cut dough in half.

Roll out each half between 2 sheets of waxed paper and fit into pie pan.

This recipe will make 1 top and 1 bottom crust.

Bake at 400° for desired length of time.

Be present at our table, Lord -
Be here and everywhere adored.
These mercies bless and grant that we
Be strengthened for thy service be.

Amen.