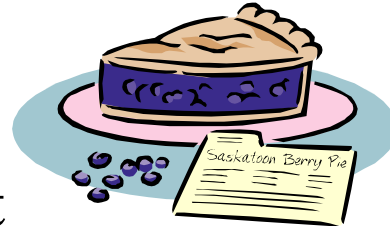


Katie Beth's Pie Crust



2 1/2 cups sifted all-purpose flour
3 tablespoons confectioners' sugar
1/4 teaspoon salt
1/2 cup shortening
1/2 cup butter
4-6 tablespoons ice water

Chill all ingredients thoroughly. Mix the dry ingredients together. Chop the butter and cut the shortening (Crisco) and butter into the flour mixture until crumbly (pea-sized clumps). Add ice water a tablespoon at a time, stirring as little as possible (to avoid heavy dough). Divide dough in half and form into two balls (dough will likely be crumbly, that is okay, it makes it flakier and more tender). Roll one ball of dough between two layers of floured waxed paper. Fold dough in quarters keeping waxed paper in between layers, then set in greased pie pan and unfold. Fill pie crust with desired filling (I use 7 thinly sliced Granny Smith apples, a few tablespoons of lemon juice, about 1/3 cup sugar, about 2 tablespoons of cinnamon and a heaping spoonful of corn starch or tapioca for Grandy's apple pie). Roll out the second ball of dough between two floured sheets of waxed paper, folding in quarters with top sheet of waxed paper kept on (but pulling dough away from bottom, which will leave paper in between layers) as before and lay gently over pie. Unfold. Seal edges of dough together, cut off extra dough around pan and gently press edges together with your thumbs in scallop shape. Cut slits in the top of your pie.

Katie Beth Curtis