

Double Flaky Crust Pie Dough

Yield: Two 1-crust or One 2-crust

This pie dough is used for a fruit-filled pie or a double crust pie.

2-1/2 cups	cake flour
1-1/2 cups	all-purpose flour
2/3 cup	shortening
1 tbsp	sugar
2 tsp	salt
1/2 cup	water, cold

1. In a large mixing bowl, place the flours, sugar and salt. Blend. Then take small pieces of the shortening and blend with two forks, a pastry blender, or blending fork, until they are small pieces or lumps. DO NOT mix to a paste.
2. Take the cold water and add tablespoonfuls into the dry mixture. Making sure you do not over wet the dough. As soon as the mixture starts to bind together, stop the blending, or it will become tough.
3. Form the dough into a ball, press down to make a disc, then wrap with plastic and place it into the refrigerator until firm, about 20 minutes.
4. Roll the dough out into the desired shape and use for a pie bottom, and top, if making a double piecrust.