

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together

Bubbie's PIE CRUST

Simple Ingredients ♥ Amazing Results

Flaky, Tender, and Delicious
Just Like Bubbie Makes!

INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup Crisco All-Vegetable Shortening (chilled, if possible)
- 6–10 tablespoons ice-cold water



DIRECTIONS

1. In a large bowl, whisk together the flour and salt.
2. Cut in the Crisco using a pastry blender, two knives, or your fingertips until the mixture resembles coarse crumbs with some pea-sized pieces.
3. Add 6 tablespoons of ice-cold water, one tablespoon at a time, tossing gently with a fork. Add up to 10 tablespoons total, just until the dough comes together.
4. Divide the dough in half and shape each half into a disk. Wrap in plastic wrap and refrigerate for at least 30 minutes (or up to 2 days).
5. On a lightly floured surface, roll one disk into a circle about 12 inches in diameter. Transfer to a 9-inch pie plate.
6. Add your filling, then top with the second rolled crust if making a double-crust pie. Trim excess dough, leaving about ½ inch overhang, fold under, and crimp the edges. Cut a few slits in the top crust to vent.
7. Bake according to your pie recipe.

BUBBIE'S TIPS:

- Use ice-cold ingredients for the flakiest crust.
- Keep the shortening and water as cold as possible.
- Avoid overworking the dough.
- If the dough cracks, patch it with a little water and knead gently.
- Chill the dough before rolling and again if it becomes soft.
- Use a light touch — less handling means a more tender crust.

PERFECT FOR:

- Apple pie
- Cherry pie
- Pumpkin pie
- Pecan pie
- Fruit pies
- Chicken pot pie
- And all your favorite holiday pies!

DELICIOUS VARIATIONS:



- Add 1 tablespoon sugar for a sweeter crust.
- Use whole wheat pastry flour for a heartier crust.
- Add a pinch of cinnamon for fruit pies.
- Try a mix of Crisco and butter (½ cup each) for extra flavor.
- Use this crust for tarts, hand pies, or savory pies.



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