

Double Crust Pastry

Ingredients:

- 2 cups all purpose flour
- 1 tsp salt
- 2/3 cup plus 2 tablespoons chilled shortening
- 4 to 5 tablespoons ice water

Directions:

Combine flour and salt; cut in shortening with a pastry blender until mixture is crumbly. Sprinkle ice water, 1 tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball; cover and chill until ready to use. Roll and fit pastry into pie plate a pie recipe directs. Yields: 8 servings.

Recipe Courtesy of McLeod Farms, www.macspride.com