

MASTER PIE CRUST MIX

Dear Heloise: I thought this master pie crust mix recipe might come in handy for someone who bakes pies as much as I do.

For approximately 8 cups of mix, you'll need:

- 6 cups of all-purpose flour
- 2 teaspoons of salt
- 4 teaspoons of sugar
- 2 cups of shortening

Mix all the dry ingredients together and blend in shortening with a pastry blender or table knives. When the mixture is a pebble consistency, store it in a covered container in the refrigerator, and it will keep for weeks.

When needed, measure out these amounts of mix according to the size of pie you are baking.

SINGLE CRUST

DOUBLE

CRUST

8-inch	1-1 $\frac{1}{4}$ cups	2-2 $\frac{1}{4}$ cups
9-inch	1 $\frac{1}{2}$ cups	2 $\frac{1}{2}$ cups
10-inch	1 $\frac{3}{4}$ cups	2 $\frac{3}{4}$ cups
12 tart shells	2 $\frac{3}{4}$ cups	

Moisten the mix with enough water to hold the dough together. Roll it out on a floured board and you have your pie crust. Happy baking. — Ann Adam



Peanuts



Rex Morgan

