

Crisco Pie Crust (2) (Grandma Scheetz)

2 c. flour

1 t. salt

Make a paste with $\frac{1}{3}$ c. of this flour and $\frac{1}{4}$ c. water. Cut $\frac{2}{3}$ c. Crisco into dry flour until pieces are size of small peas. Add flour paste to Crisco-flour mixture. Mix thoroughly until dough comes together and can be shaped into a ball. Divide in two parts. Roll out both crusts about $\frac{1}{8}$ " thick.