Never Fail Pie Crust

Five Cups of flour.

One and three quarter cups Crisco.

Two teaspoons salt.

One fourth Cup of vinegar.

One egg.

In a one cup measuring cup, add the vinegar then the egg. Mix, then add water until it reaches one cup and set aside.

Mix the salt, flour, and Crisco together with a fork, fingers or pastry blender until the Crisco is evenly distributed into the flour.

You can also make the recipe using a food processor.

Combine the egg and flour mixtures.

Turn out onto a floured surface and knead until smooth. Divide as desired.

Place in the refrigerator or freezer until ready to use.

You cannot over mix this dough and is fool proof for a beginner.