

Plain Crisco Pastry

1½ cupfuls flour
1 teaspoonful salt
½ cupful Crisco

4 to 6 tablespoonfuls
cold water

Sift flour and salt and cut Crisco into flour with knife until finely divided. Finger tips may be used to finish blending materials. Add gradually sufficient water to make stiff paste. Water should be added sparingly and mixed with knife through dry ingredients. Form lightly and quickly into dough, roll out on slightly floured board, about one-quarter inch thick. Use light motion in handling rolling pin and roll from center outward. Sufficient for one small pie.

(Use Level Measurements)