



Old Fashioned Flaky Pie Crust

Makes 2 10 inch crusts, or 3 8-9 inch crusts.

Ingredients:

3 cups flour
1 cup butter (use the real thing, it isn't the same without real butter)
2 Tbsp sugar
1 tsp salt
1/2 Tbsp white vinegar
1/2 cup milk

Directions:

- Mix the vinegar into the milk and set aside.
- Mix the flour, sugar, and salt in a large mixing bowl.
- Cut in the butter with a pastry cutter until it resembles small, coarse peas.
- Slowly add the curdled milk until the correct consistency is reached—just moist enough to work the crust into a ball.
- Try to work the crust as little as possible. Just until flour comes together. Don't worry about small crumbs.
- Roll out with rolling pin.
- Crimp or pinch edges of pie crust as seen in illustrations.
- Bake according to pie directions.

(If using for a pot pie or other un-sweet recipe, reduce the sugar to 2 tsp)

Crimping Pie Edge:

