

Never Fail Pie Crust

Ingredients

- 3 cups flour
- 1 1/4 cup Crisco
- 1 tsp salt
- 1 egg
- 5 Tbsp water
- 1 Tbsp vinegar

Instructions

1. Cut Crisco into flour and salt mixture until mealy.
2. Beat egg well and add water and vinegar to egg.
3. Pour this liquid over flour mixture all at once.
4. Mix until moist and roll out on board.

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