



## Never Fail Pie Crust

Mary Carol (Holt) Oppy Buchholz

4 C. Flour  
1  $\frac{3}{4}$  C. Shortening  
1 Tbsp. Sugar  
2 tsp. Salt  
1 Tbsp. Vinegar  
1 Egg  
 $\frac{1}{2}$  C. Water



1. Using a fork or pastry blender, mix together the first 4 ingredients.
2. In a separate dish, beat the remaining ingredients. Combine the 2 mixtures, stirring with a fork until all ingredients are moistened. Then divide into 5 parts and shape into balls. Chill for 15 minutes before rolling out or wrap and freeze.