



Alice Leslie's Break the Rules Pie Crust

Makes one 8-9" crust

1 heaping cup unsifted flour

¼ tsp. salt

¼ cup milk

½ cup Crisco

Additional flour for board

Add flour and salt to a medium bowl. Remove ¼ cup of the flour and pour it into a smaller bowl. Pour the milk into the **smaller bowl** with the flour, and stir until the mixture becomes a smooth paste.

Add Crisco to the medium bowl with flour. Using your hands, mix until all of the flour is incorporated. Add paste to the medium bowl, and mix with your hands (you can even squeeze the mixture) until it becomes a soft dough. The dough shouldn't be too sticky or thin. Add a little more flour if necessary. Using a rubber spatula, form the dough into a rough ball.

Flour a dough board or wax paper using the additional flour (approx. ¼ cup). Pick up the rough dough ball, and pat it into a nicer, better formed ball. Place ball onto the floured dough board or wax paper, and flatten it with your hands until it's approx. 1-inch thick. Sprinkle a little flour on the dough and lightly flour a rolling pin. Roll the dough into a circle until it is approximately 1/4-inch thick or a little less and large enough to cover the pie pan. Gently fold the dough in half.

Whisper a little help-me-Jesus prayer, and carefully pick up the dough, gently place it in the pie pan, and unfold. Using your hands, push the dough gently until it fits nicely in the pan. Using a fork, gently mash the sides and bottom of the dough to remove air bubbles. If you are baking the crust alone without a filling, use the fork to prick small holes in the bottom and sides of crust to prevent it from shrinking while it bakes. If you are baking the crust with a filling, follow the instructions in your recipe.

Use a knife to trim excess dough from the edges. NOTE: Save the dough remnants. You can 1) use them to fill in the edges if needed; 2) use them to make cut-outs to decorate the top of your pie, or 3) re-roll them, cut into strips, brush with melted butter, sprinkle with cinnamon and sugar, bake, and eat. Yum! Use your fingers to crimp the edges of the crust. Use narrow strips of foil to cover the edges of your crust and protect it from over-browning.

Bake at 425 for 10-12 minutes or until lightly browned.

Tip: Do what Alice does and double or triple the recipe and **freeze several crusts**. Foil and metal pie pans work best. Place wax paper between each pan, stack them together, and place them into a freezer bag. Thaw when you're ready to cook.