**Pie Crust for 2-Crust Pie**

2 cups flour

1 tsp. salt

2/3 cup shortening

½ cup cold water

1. Combine flour and salt. Mix together with pastry blender.

2. Cut shortening into flour mixture with pastry blender.

3. Add water to mixture and stir with fork until soft dough forms. Begin mixing with hands until all flour has been collected and a ball of dough forms.

4. Flour counter and knead dough 4 or 5 times. Separate ball of dough into 2 balls. Roll one ball of dough out 1/8” thick and put in bottom of pie pan. Put filling in pan. Roll other ball of dough and place on top. Fold top edge under bottom edge and crimp either with fork or fingers. Poke holes in top and sprinkle with cinnamon and sugar.

Cover with foil. Refrigerate if serving tonight. Freeze if not serving for several days.

To bake: Frozen 400 degrees for 45-55 minutes. Make sure golden brown crust.

Thawed: 400 degrees for 35-45 minutes. Make sure golden brown crust.