



[Easy Pie Crust Dough Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time:20 minutes

Cook time:15 minutes

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Easy Pie Crust Dough Recipe Mise en Place:

- [Large Bowl](#)
- [Rolling Pin](#)
- [Pastry Cutter](#)
- [Measuring Cups](#)
- [Pie Beads/Weight](#) (for pies with prebaked shells)
- [Small Food Processor](#) (to make castor sugar)
- [Pie Plate](#)
- [Pie Crust Guard](#)
- Parchment Paper

Easy Pie Crust Dough Recipe Ingredients:

- 2 1/2 cups white flour
- 2 TBSP castor sugar (remember a whirl in the [small food processor](#) of regular white sugar will do it)
- 1/4 tsp salt
- 1 stick cold (or frozen) cubed unsalted butter
- 4 TBSP cold vegetable shortening
- 12 TBSP ice water

Easy Pie Crust Dough Directions:

- Combine flour, castor sugar and salt

- Add vegetable shortening and butter
- Mix (cut in shortening and butter) until well blended
- Add 4 TBSP water, mix
- Add 2 more TBSP water, continue mixing. Keep adding the water until well blended. You may not need all 12 TBSP.
- Divide dough in half.
- Wrap with plastic wrap.
- Refrigerate 30 minutes.
- Remove cooled dough from refrigerator, roll onto lightly floured surface, until you have (2) 11" round disks
- Place 1 raw dough disk in the pie plate and fluted the edges.
- Cover bottom with lightly sprayed parchment paper.
- Cover with beans or pie weights.
- Prick sides of dough liberally with fork.
- If cooking for a creme pie, bake at 425° for 13-15 minutes.
- Remove from oven, remove pie weights and parchment paper.
- Cool completely
- If cooking for a fruit or meat pie do not bake prior to adding filling and second dough disc for covering. Bake per pie instructions.

Note: I have always been a terrible pie crust dough maker, and Pillsbury was my friend. The dough itself tasted horrible. Since I started making this dough seven (or more!) years ago, it has always turned out delicious, and it is soooo easy to work with!