

# Fr. Ed's Perfect Pie Crust

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Pastor  
Our Lady Help of Christians

Freeze butter and Crisco ahead of time, night before or longer

In food processor, combine add flour and salt, pulse to incorporate ingredients

Add butter and Crisco, pulse until butter and Crisco are well combined, almost pea size or a little less and mixture starts to look mealy

Start to add water while gently pulsing; mixture should start to come together as a loose dough. Add more water if mixture is not coming together, eye ball this, probably not more than 1 or 2 more tablespoons

Once a loose dough is formed, remove from food processor and place on plastic wrap and form a small mound, then place more plastic wrap on top (parchment paper or even wax paper can work, too).

Taking rolling pin and roll dough out to approximately 12 inch by 12 inch square

Remove top layer of plastic wrap

Place a greased pie tin upside down on dough (rolled dough should be approximately 1 to 1 1/2 inches outside diameter of pie tin)

Take one hand and put under dough with other hand on top of the upside down pie tin, flip over so dough is in the pie tin, peel off plastic wrap

Form edges of pie to your liking. If crust will not be used right away, put in refrigerator or freezer to keep it cool.

Use dough as directed in your favorite recipe

## NORTHEAST OHIO Catholic RECIPES

### Ingredients

**1 1/2 cups all-purpose flour**  
**4 tablespoons unsalted butter, frozen\***  
**5 tablespoons butter-flavored Crisco, frozen\***  
**1/2 teaspoon salt**  
**3 tablespoons ice water**



\*Frozen fats will help make a flakier crust. Buy butter and Crisco in sticks as this will help measuring.