

Vinegar and Egg Crust

From Diana James-Cairns

This crust was used by Elsie Hack to win the 1978 Ohio State Fair pie baking contest. (It was wrapped around an apple pie.) Because the crust is very flaky when baked, it is a bit difficult to roll and handle, but well worth the effort.

Submitted by **Ron Schmaeman** |

Servings: 24

Yield: 1 - 9 inch double or 3 single crusts

Ingredients

3 cups sifted all-purpose flour

1 ¼ cups shortening

½ teaspoon salt

1 egg

2 teaspoons distilled white vinegar

5 tablespoons ice water

Directions

Step 1

In a large bowl, mix flour and salt. With a pastry blender, cut in the shortening until pea-sized.

Step 2

Beat together egg, vinegar and water. Mix liquid with flour mixture, using a fork, until mixture forms a ball (Note: add liquid one tablespoon at a time. You probably will not use all of it.)

Step 3

Roll out on lightly floured pastry cloth with cloth covered roller.

Step 4

Brush the crust with milk and sprinkle with sugar before baking.

Nutrition Facts

Per serving: 154 calories; total fat 11g; saturated fat 3g; cholesterol 8mg; sodium 52mg; total carbohydrate 12g; dietary fiber 0g ; total sugars 0g; protein 2g; calcium 4mg; iron 1mg; potassium 20mg