

### **Patch Pie Crust**

3 c flour

1/4c sugar (optional)

½ tsp salt

¾ c shortening

¾ c butter

Enough ice cold water to mix (2-3 tablespoons)

Preheat oven to 400 degrees

Combine flour, sugar and salt; whisk to blend

Add shortening and butter, cut into flour mix until pea sized

(This is where the patch part comes in. I couldn't roll out the darned thing! If you want to bother rolling it, knock yourself out!)

Sprinkle cold water and blend until moistened enough to handle

Dump mixture into a pie plate (8 or 9") and spread evenly over bottom and up the sides, press firmly into place

Bake for 10-15 minutes. It won't brown; you're just looking for the pie filling to act as a housing..Firm but tender is good!

Cool on a rack or fill and bake, depending on the recipe you're making