

## Janet Buckingham's pie crust

Two 9-inch crusts

For regular crusts:

2 cups flour  
 $\frac{1}{2}$  tsp salt  
1 cup (7.2 oz)  
butter-flavored shortening  
 $\frac{1}{3}$  cup cold milk  
 $1\frac{1}{2}$  tsp vinegar

For thin or smaller crusts:

$1\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  tsp salt  
 $\frac{3}{4}$  cup (5.4 oz)  
butter-flavored shortening  
 $\frac{1}{4}$  cup cold milk  
1 tsp vinegar

Cut flour, salt, and shortening together until the shortening is pea-sized.

Stir in the milk and vinegar.

Knead briefly until the dough is cohesive.

Janet says this is not exactly health food but we don't usually eat pie for its nutritional value.

Source: Janet Buckingham (Lake Orion, Michigan)