

## Pie Crust – Big Batch Recipe

5 cups all purpose flour  
3 Tbsp brown sugar  
1 tsp salt  
1 tsp baking powder  
454 g Fluffo vegetable shortening (have shortening very cold, from frig or even put in freezer for up to ½ hour).  
1 egg  
1 Tbsp vinegar  
More than 1 cup of ice water

Mix together flour, sugar, salt and baking powder in very large bowl, using a whisk.

Cut into small chunks (approx. 1 cm<sup>3</sup>), and dump into flour. Work in with a fork until lumps are the size of peas.

Put egg in 1 cup measuring cup and beat with a fork until smooth. Add vinegar and beat again. Add ice-cold water to make total 1 cup.

Pour liquid over flour mixture, about 1/3 cup at a time, tossing and stirring with a fork until all liquid is absorbed. Don't over mix.

Divide pastry into 3 flattened balls. Wrap and put in refrigerator for at least an hour. Can be stored in refrigerator for up to 2 weeks, or frozen to use later.

Yield: 3 double crusts.