

Oil Pie Crust

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Source: 1978 Betty Crocker Cookbook

Ingredients

8- or 9-inch one-crust pie

- 1 cup plus 2 tablespoons all-purpose flour*
- 1/3 cup vegetable oil
- 1/2 tsp salt
- 2 to 3 tablespoons cold water

8- or 9-inch two-crust pie

- 1 3/4 cup all-purpose flour*
- 1/2 cup vegetable oil
- 1 tsp salt
- 3 to 4 tablespoons cold water

Directions

1. Mix flour, oil, and salt until particles are the size of small peas.
2. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and pastry almost cleans side of bowl. (If pastry seems dry, 1 to 2 tablespoons oil can be added. Do not add water.)
3. Gather pastry into a ball.
4. Shape pastry into flattened round (or two flattened rounds for two-crust pie). Place flattened round between two 15-inch lengths of waxed paper (for 9-inch pie, tape 2 pieces together to make wider strips).
5. Wipe table with damp cloth to prevent paper from slipping. Roll pastry 2 inches larger than inverted pie plate. Peel off top paper. Place pastry paper side up in plate. Peel off paper. Ease pastry loosely into plate.
6. Trim and use in the same manner as a normal pie crust; note that blind baking the pie shell may take an additional 10-15 minutes.

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