**Perfect Piecrust**  

4 cups unsifted flour  
1 Tbsp. sugar  
2 tsp. salt  
1 3/4 cups Crisco  
1/2 cup water  
1 Tbsp. white vinegar  
1 large egg

Mix the flour, sugar, and salt in a large bowl. Add the shortening and mix until crumbly. In a small bowl, beat together with a fork the water, vinegar, and egg. Combine the two mixtures, stirring until all ingredients are moistened.

Divide the dough into five portions and shape each portion in a flat round patty ready for rolling. Wrap each in plastic wrap and chill at least 30 minutes. Lightly flour both sides of the patty, and roll it out between two sheets of plastic wrap.

For a baked shell: prick thoroughly, and bake at 450° for 8 to 10 minutes.

The dough can be left in the refrigerator for three days, or it can be frozen until needed.

Source: Margo Light  
Kalamazoo, Michigan