

Best Pie Crust Ever

1 c white solid shortening 2 ½ c flour 2 tsp sugar ½ tsp salt

Mix in mixer on low speed to get to crumbly stage.

In liquid measuring cup strain 2 egg yolks, reserving whites. Add milk to measure 2/3 c.

Add liquid to flour crumbles. Mix on low speed until ball forms.

Roll out pie crust. There is enough for 2 crusts. Paint egg whites on pie shell before adding fruit ingredients. Can also paint egg whites on top crust if desired.