



BUTLER'S PASTRY CRUST

4 cup unsifted flour
1 Tbsp. honey
2 tsp. salt
1 $\frac{3}{4}$ cups Crisco (Not oil, lard, butter or margarine)
1 Tbsp. white or cider vinegar
1 large egg
 $\frac{1}{2}$ cup water

Mix flour and salt. Add shortening and mix with fork until crumbly. In small separate bowl, beat together water, vinegar, honey and egg. Combine with flour mixture, stirring until all ingredients are moistened. Divide into 4 portions. Shape into patties ready for rolling. Wrap in plastic and chill at least $\frac{1}{2}$ hour. This crust will keep up to 3 days in the refrigerator or it can be frozen. While baking pie, protect edges with foil. Makes 4 crusts.

From the Kitchen of Mrs. Butler

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