

## **Canola Oil Pie Crust**

### **9" double pie crust**

*by Mary Rhea Horrocks, The Great Little Pie Company*

3 cups Hungarian High Altitude AP flour (scooped into a 1 cup measuring cup with a spoon and leveled with a knife) or regular AP flour if not at high altitude

2 tsp. Morton's salt

2/3 cup. canola oil, exactly (or vegetable oil of your choice)

4 Tbsp water

1Tbsp white vinegar

1 extra-large egg

1. Mix flour and salt together with a fork in a large bowl.
2. Pour in oil slowly, mixing continuously with a fork until you have a crumbly mixture. There should be a dusting of flour still apparent on the dough crumbles. Too much oil will make for a dense crust that is not tender and flaky and too little oil will make it hard to roll out the dough as well as make for a crust that is not quite as good.
3. Mix water, vinegar and egg in separate bowl. Add liquids to the crumbly dough with the fork until it becomes a cohesive, somewhat sticky ball. Scoop dough up in hands and press into one ball. Divide dough into 2 equal pieces.
4. Immediately roll out the dough. I roll out the dough between wax paper sheets and cling wrap sheets that have been lightly dusted with flour.
5. Oil your 9" deep dish pie pan and line with the dough.

Enjoy!

6.17.08

To the flour and salt mix, I added all the oil to get a crumbly mix. I added all the rest of the liquid, not all at once, but gradually in 2-3 doses, and it absorbed nicely.

The crust rolled out beautifully, and I prebaked in a 9" pie pan @ 350 for 18 minutes, then 2 minutes without the beans to bake the bottom an additional amount.

We'll see how it tastes!

11.25.09

I tried this recipe without the egg, and substituted 2 Tbsp. water, and it worked wonderfully for a double crust apple pie.