

Whipped Pie Crust

Ingredients:

- 3/4 c. shortening
- 1/4 c. boiling water
- 1 T. milk
- 2 c. all-purpose flour
- 1 t. salt

Directions:

Put the shortening in a mixing bowl.

Add the hot water and milk.

Tilt the bowl and beat until it is creamy and holds a soft peak.

Sift the flour and salt together. Add the mixture.

Mix well, just until it forms a soft dough.

Roll out.

Makes 2 9-inch flaky crusts