

Best Pie Crust

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 cups + 2 tablespoons of flour
- $\frac{2}{3}$ cup vegetable oil
- $\frac{1}{3}$ cup milk
- Dash of salt

Directions:

Mix all 4 ingredients in a mixing bowl until a dough ball forms. Divide the pie dough in half. Alternatively, you can make one dough ball slightly larger for the bottom crust.

For the bottom crust, roll half of the dough out between 2 pieces of parchment paper or wax paper. This step is very important. You must roll this crust out between two pieces of parchment or wax paper.

Remove the upper piece of paper and after that use the bottom piece to dump the rolled out crust into the pie dish. This step is also very important. This crust is too fragile to transfer without using the paper for support.

Remove the paper from the bottom crust and pinch evenly into the pie dish.

Add your desired filling.

Repeat the process for the top crust. Pinch the edges shut.

Bake as directed for your favorite pie recipe.