

Wesson Oil Pie Crust

1-1/2 C sifted flour 1 t salt 6 T vegetable oil 3 T cold milk

Measure carefully, exact proportions are critical; if you don't sift the flour, you'll use too much.

Mix all ingredients in a bowl, divide into two balls of dough, and roll each ball between sheets of waxed paper. Roll quickly because dough stiffens. Have the waxed paper, rolling pin, pie plate, etc. ready before mixing the dough, to save time. (For a pre-cooked crust, bake at 425°F for 10-12 min. or 350°F for 20-30 min.) Makes two small pie shells.

Hint: 6T = 3/8 C, 3T = 1/8 C + 1 T, so to measure the liquids: measure 3/8 C oil, fill to 1/2 C with milk, and add 1 T additional milk.

For larger crusts, you can scale up the recipe by 33% or 50%, but do not try to make more than 2-3 crusts at a time because the dough will get too stiff before you can finish rolling. Scaled up quantities are:

+33%: 2 C sifted flour, 1½ t salt, ½ C oil, ¼ C milk.

+50%: 2¼ C sifted flour, 1½ t salt, ½ C + 1 T oil, ¼ C + 1½ T milk.