

**VEGETABLE OIL PIE CRUST (PIE RECIPES BOOK 4)**

**Loren Nettleton**

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### **Homemade Pie Crust**

My mom always used Wesson oil for her pie crust and everyone always raved I have made about six pie crusts in my life, always with shortening. I have used the original Wesson Oil cook book since it was published.

### **Vegetable oil pie crust recipe - The Boston Globe**

This oil based pie crust recipe is perfect for those looking for an Oils with a neutral flavor, like canola or vegetable oil, work best in pie crust.

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### **Vegan Pie Crust with Coconut Oil - Loving It Vegan**

Basically, the debate seems to exist on whether to use butter, shortening, lard, or some combination for the flakiest, best tasting pie crust.

### **Flaky Pie Crust**

3 days ago Here is an easy recipe for an oil pie crust. Making a pie crust with oil means there's no need for shortening. Simply mix, no pastry blender.

### **Easy Wesson Oil Pie Crust - Recipe | fetytijuqy.tk**

This is from an older Betty Crocker cookbook. Makes great, flaky, delicate pie crusts. This is for a 2 crust 9 pie. Must

use cup vegetable oil. 1?4.

## **My Mom's Best Pie Crust - Rose Water & Orange Blossoms**

Nov 6, - Basically, the debate seems to exist on whether to use butter, shortening, lard, or some combination for the flakiest, best tasting pie crust.

## **Homemade Pie Crust Recipe | NESTLÉ® Very Best Baking**

Sep 26, - You will need: Flour, sugar, salt, vegetable oil, and a wee bit of milk. Ingredients for Forming the easy dough for Mix In The Pan Piecrust .. Of course, I used the pecan pie filling recipe from the Southern Plate recipe book!!

## **Oil Pie Crust Recipe**

I share how I make my mother's easy recipe for oil and milk pie crust. No solid shortening, no cutting in.

## **How to Make Perfect Pie Crust, Whats Cooking America**

Oct 10, - To start you'll need some flour, salt, sugar, butter, shortening, and ice water. Fat: Some pie crust recipes call for all butter, a combination of butter and . Adapted from Better Homes & Garden New Cookbook 15th Edition.

Related books: [Bloody British History: Shrewsbury \(Bloody History\)](#), [Attack of the Drooling Shapeshifters](#), [Death by Jealousy \(Caribbean Murder Series, Book 6\)](#), [The Thin Santa Claus](#), [66 Ways to Save Money](#).

The takeaway : Salt enhances the flavor of pie crust; use as little or as much as you prefer. With a pastry cutter, cut the shortening and butter into the flour mixture until the mixture resembles coarse meal, with pea sized pieces of butter. You want something real.

Linesandparagraphsbreakautomatically.Cutthedoughinhalfandflattenit. Yes, it will slightly change the texture of the pie crust but it does work fine. This recipe is for one crust – the bottom crust of a pie.

Theoliveoilworkedgreatandtheflavorwasbarelyperceptible.About2yearsagoI made a pie plate with a flat rim for easy crimping.