3	Cup	All Purpose Flour		
1/2	Tsp.	Salt		
1 1/4	Cup	Vegetable Shortening - COLD, cut into small cubes		
1/4 1/3	Cup Cup			
1/3 Cup		Egg - Large		
•		_999		
			In a bowl, combine flour and salt.	
			With a pastry cutter of with paddle attachment on stand mixer, cut the shortening and butter into the flour until well blended	
			Beat egg with the water.	
			Pour the egg/water mixture into bowl. Work gently until it forms a loose very moist dough.	
			Transfer the dough to a lightly floured work surface. With lightly floured hands, shape the dough into a ball.	
			Cut the ball in half. Press each piece into a 1/2-inch (13 mm) thick disk.	
			Wrap each piece and refrigerate for 20 minutes.	
			If pie shell is to be pre-baked, preheat over to 450 F (232 C).	
			Unwrap dough and place back on the floured surface or on piece of parchment or waxed paper.	
			Flour a rolling pin and roll the dough from the center outwards into a round large enough to fit pie plate	
			For a pre-baked pie shell, bake at 450 F (232 C) for 15 minutes.	