Easy No–Fail Pie Crust

1 double pie crust

2 Cups Flour

1 tsp salt

1/3 cup cold milk

1 cup shortening

1Tbsp vinegar

Mix flour and salt together, use pastry blender and cut in shortening until it looks like fine corn mill. Stir vinegar into milk and add to flour mixture with a fork. Roll dough out onto parchment paper with a little flour sprinkled on it. Lay pie pan upside down on the dough and cut it 1 inch larger than the pan. Pick up parchment paper with dough and shake off excess flour. Flip parchment paper dough side dough into pan. Carefully remove parchment paper. Shape dough into pan. Use a fork to make holes in the bottom of crust before you bake it.