



## Nutrition Facts

About 113 servings per container  
Serving size 1 Tbsp (12g)

Amount per serving  
**Calories 110**

	% Daily Value*
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 3.5g	<b>16%</b>
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 2.5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
<b>Protein</b> 0g	

Not a significant source of dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS: SOYBEAN OIL, FULLY HYDROGENATED PALM OIL, PALM OIL, MONO AND DIGLYCERIDES, TBHQ AND CITRIC ACID (ANTIOXIDANTS).**

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ORRVILLE, OH 44667 USA

GLUTEN FREE

### Classic Crisco® Pie Crust

2 cups all-purpose flour  
1 teaspoon salt  
3/4 cup well-chilled Crisco All-Vegetable Shortening  
4 to 8 tablespoons ice cold water

**BLEND** flour and salt in large bowl. Cut shortening into flour mixture until crumbly. Stir in enough water with fork just until dough holds together.

**DIVIDE** dough in half. Shape into two 1/2-inch thick disks. Wrap in plastic.

**ROLL** out each disk 2 inches larger than pie plate or lightly floured surface. Fill crust according to recipe directions. Top with remaining ingredients according to recipe directions.

Makes 2 (9-inch) single crusts or 1 (9-inch) double-crust pie

### How To Substitute Crisco Shortening For Butter Or Margarine



1 cup  
Crisco  
Shortening



1 cup Butter or  
Margarine Spread

Not intended for use as a spread

**50% Less Saturated Fat than Butter**  
Crisco Shortening: 3.5g saturated fat per  
tablespoon  
Butter: 7g saturated fat per  
tablespoon  
Crisco Shortening  
contains 12g total fat  
per serving

Questions? Comments?  
1-800-766-7309  
crisco.com

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