Pastry!

This makes enough for a double crust pie - you can use half the quantities for a single crust pie. The instructions are the same.

2 1/2 cups all-purpose flour
1/4 tsp salt
1 cup butter or shortening (or a combo), cold
1/2 cup cold water, plus extra if needed

In a bowl, stir together the flour and salt. Slice in the the butter or shortening with a small knife or grate it in with the coarse side of a box grater and use a fork or pastry blender to blend the mixture until it resembles coarse breadcrumbs, with lumps of fat no bigger than a blueberry.

Drizzle the water over the mixture and stir until the dough comes together, adding a little more a bit at a time if you need it. It might look dry, but sometimes you can't quite tell until you get in there with your hands.

Gather the dough into a ball, divide it in half, making one slightly bigger than the other, flatten each into a disc, wrap in plastic and let rest for half an hour. (At this point your pastry could be chilled for a few days, or frozen for up to 6 months; thaw it on the countertop when you need it.)