

PIE CRUST

MOM

TWO CRUST PIE: PUT 2 CUPS SIFTED FLOUR AND 1 TEAS SALT INTO BOWL. MAKE A PASTE WITH 1/3 CUP OF THIS FLOUR AND 1/4 CUP WATER. CUT 2/3 CUPS LARD PLUS 1 TBSP INTO THE DRY FLOUR UNTIL THE PIECES ARE THE SIZE OF PEAS. ADD FLOUR PASTE TO THE LARD-FLOUR MIXTURE. MIX THOROUGHLY UNTIL DOUGH COMES TOGETHER AND CAN BE SHAPED INTO A BALL.

INSTEAD OF ALL LARD I USE HALF BUTTER

MAKES THREE CRUSTS ROLLED THIN

BAKE 425° for 12-15 MIN.