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| Single Pie Crust | (from my grandma Mary) |
| **Ingredients**  1 cup sifted enriched flour  4 to 6 Tablespoons Lard  ¾ teaspoon salt  2 to 4 Tablespoons cold water  **Directions**   1. Mix flour and salt in a bowl. 2. Cut lard into flour until crumbs are about the size of a small pea. 3. Using as little water as possible, add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. 4. Roll dough out until it’s about 1/8 inch in thickness. 5. Line pie pan. 6. Add your pie filling. 7. Bake according to direction in pie recipe. 8. For baked crust prior to adding filling, prick bottom of shell with fork before baking. 9. Bake crust at 450°for 8 to 10 minutes. | |
| This is the recipe my grandma always used. She made the most delicious apple pies because her apples were picked from her tree and the pie was baked with love. She also used a lot of cinnamon. The extra dough she rolled out and cut into thick strips. Sprinkled sugar and cinnamon on top and bake them. They were little treats I love having. | |
| From my home to yours, Happy Holiday’s | |