

## Grandma's Flakey Pie Crust

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This recipe makes up 6 pie crusts. I make the recipe and then divide into 6 sections and freeze in baggies what I don't use for later. Be sure to use the rest of the crusts that you freeze within 3 months! This is really good and easy to make, the trick to really good flakey pie crust is lard and keeping it all very cold! Melt in your mouth pie crust! Yum!

6 cups of All Purpose Flour

Pinch of salt

2 cups of cold lard (When you bring it home from the store, keep it in the fridge!)

1 large egg

1 cup of ice water

In large bowl, mix the flour and the salt. Slice up the lard and cut into the flour with a pastry blender (or two forks) making sure you don't touch the lard with your hands, you want to keep it really cold!

Cut the lard in with a pastry blender or fork, until you have little pieces of lard that look like peas. Stick the bowl into the fridge for about 15 minutes. In the meantime, put some ice in a glass and fill with water. Let stand while you wait on the flour mixture to come out of the fridge.

Take the flour mixture out of the fridge and with a large meat fork, move the flour around to make a well in the center. In a separate small bowl, measure out 1 cup of the ice water (minus the ice) and 1 egg and mix together with meat fork. Now pour this into the well in your flour mixture and taking the meat fork, mix this all together until all is moistened.

Wash your hands making sure to rinse them in cold water, (you want your hands to be cold) dry off and immediately mix the dough together quickly until you have a loaf.

Cut the loaf into 6 even pieces and bag what you don't need and stick into the freezer. Roll out on floured surface and place in pie pan.

Stick the pan into fridge for 15 minutes while you mix the filling of choice. Fill and bake.

NOTE:

If you just need a pre baked crust then bake in 350 degree oven for about 10 minutes or until it looks golden on the bottom Do not over or under bake! Then fill with whatever filling you choose