

FLAKY PIE CRUST

Ingredients:

- 4 Cups flour
- 1 & 3/4 Cup lard or cold butter
- 1 Tablespoon sugar
- 2 Teaspoons salt
- 1 Tablespoon apple cider vinegar
- 1 Egg
- 1/2 Cup water



Directions:

1. Mix together the flour, sugar and salt in a large bowl
2. Unwrap your cold butter, using a knife slice it in half, flip it over slice it in half again
3. Using your knife cut off chunks/cubes and place the butter in your flour mixture
4. Using a dough/pastry cutter or a large fork cut your butter into the flour until pea sized clumps form
5. Mix together with a fork the egg & vinegar in a small bowl. Add this mixture to the flour along with three tablespoons of water
6. Continue adding water one tablespoon at a time until the dough holds together without crumbling
7. Remove your dough from the bowl and place into plastic wrap and wrap. Chill dough for 15 minutes (or up to overnight)
8. Divide dough into four equal sections
9. Take each section and press into a disc using your hands. Using a rolling pin, roll out into desired size. You can do this by placing your pie plate over the dough to see how large you need to get it.
10. Repeat with remaining discs. These are now ready to be used in your favorite recipes such as apple pie or Chicken Pot Pie.
11. These could be easily froze as well by wrapping in plastic wrap and placing into large ziploc bags

