

# S O U R D O U G H P I E C R U S T

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## Ingredients:

- 1 3/4 Cups Flour
- 1 1/2 Teaspoon Sugar
- 1 Teaspoon Salt
- 3/4 Cup Lard (or butter)
- 1 Cup Sourdough Discard



## Directions:

1. In a bowl mix the flour, sugar & salt
2. Place spoonfuls of the lard (or diced butter) into your flour mixture. Using a pastry cutter cut the butter or lard into the flour mixture until fully combined.
3. Pour in the one cup discard and mix well.
4. Cover and let it ferment overnight.
5. Proceed with your favorite pie recipe or [Chicken Pot pie recipe](#).

## To Use:

Lightly flour a work surface and take the ball of dough and divide into two. Working with one section at a time using your palms to smash out, finish by rolling out with a rolling pin to the correct size of your pan. Place one crust on the bottom, fill with desired ingredients and place the 2nd crust on top. Crimp the edges, cut slits and bake accordingly.

