

Sourdough Pie Crust

DELICIOUS - VERSATILE - DISCARD



INGREDIENTS

- 1 3/4 Cup 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, then using a pastry cutter to cut into approx pea sized pieces
3. Add the starter until fully combined by using your hands
4. Let rest covered for 6 hours
5. After it rests you can either freeze or use

To Use: Lightly flour a worksurface 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.



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