

BUTTERMILK PIE CRUST



THE HAVEN FARMSTEAD

Ingredients:

- 5 Cups Flour
- 1 Tablespoons Sugar
- 2 teaspoons Baking Powder
- 2 teaspoons Salt
- 1 lb Lard
- 1 Egg
- 2 Tablespoons Lemon Juice
- 1/2 Cup Cold water

Directions:

Add the flour, sugar, baking soda, and salt to a bowl. Whisk to mix those ingredients. Cut the lard into chunks and add to the flour. Use a pastry blender (or a fork or your hands) to blend the lard into the dry mixture. Blend until it is in uniform pea-sized crumbles.

Add the egg and then pour the lemon juice and water over the top of the flour. Mix with a spoon or begin to knead it together with your hands. Once mostly combined, add to a lightly floured surface and knead until fully combined and smooth.

Cut into four equal pieces. At this point, you can begin to make your pies or wrap them in plastic wrap and store them in the fridge or freezer. This pie dough works great even when not chilled. In fact, I recommend if you store it in the fridge, let it warm up before forming.

- ✨ Pie crusts can be placed in the fridge or stored in the freezer for future use
- ✨ If the pie crust is very sticky, add more flour, a teaspoon at a time, and knead in