

Pastry

- 1 lb lard
- 5 cups flour
- 1 tsp - 1 1/2 tsp salt
- 1 tsp baking powder
- 3 Tbsp brown sugar

Cut the lard up into 1 1/2" sized pieces. Add the flour, salt, baking powder and brown sugar. Cut up with a pastry blender to mix all ingredients and there are no large lumps of lard.

Mix and get ready 2 Tbsp vinegar and enough water to fill 2/3 cup. Add and egg and mix.

Make a hole in the lard/flour mixture and add the egg mixture. Cut with a pastry blender to mix. Pour onto a board and knead to thoroughly mix all ingredients.

Separate dough into 8 balls. Makes enough for 8 pie crust. Roll one ball out on a floured board and cut with a round cookie cutter the size of a medium muffin tin. Freeze the remaining balls.

