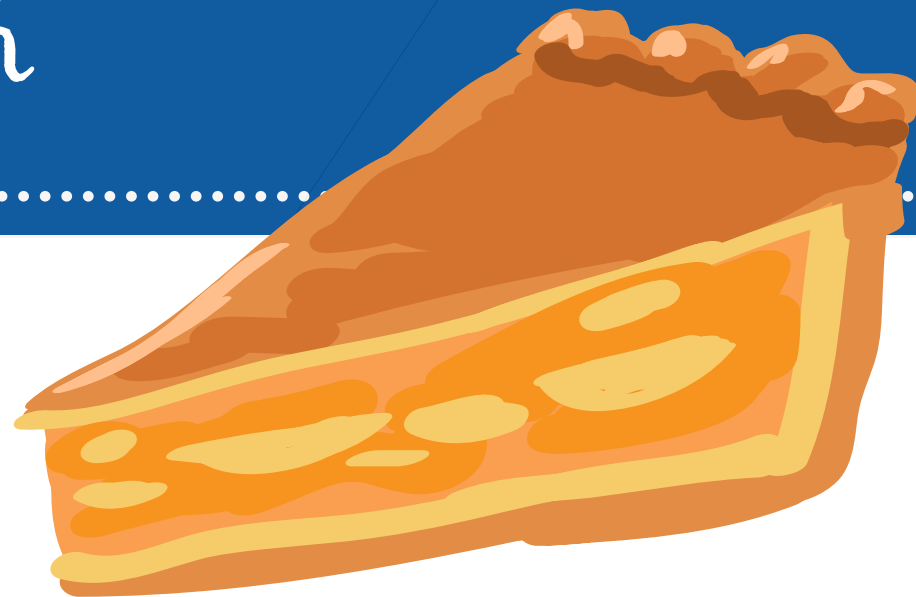


Perfect Pie Dough



For 9" double crust pie (bottom and top)

500 ml (2 cups) sifted flour

3 – 5 ml ($\frac{1}{2}$ - 1 tsp) salt

150 ml ($\frac{2}{3}$ cup) lard

25 ml + 25 ml cold water ($\frac{1}{4}$ cup)

- Measure flour in to measuring vessels. Sift onto a dinner plate and remeasure (you should have flour remaining on the dinner plate)
- In a large bowl, stir together flour and salt.
- Cut lard into the flour using a pastry blender until it resembles coarse crumbs.
- Sprinkle cold water into the flour/lard mixture 25 ml at a time, using a fork, stir assertively.
- Using warm hands, gather dough into a ball.
- Split dough $\frac{2}{3}$ - and $\frac{1}{3}$.
- Forming the $\frac{2}{3}$ (larger piece) dough, form into a hamburger patty. Using the extra flour from the dinner plate, roll out the dough to fit the 9" pan (dough will be larger than the pie plate).
- Using the flexible lifter fold dough in half and ease dough into the pan – DO NOT TRY TO STRETCH THE DOUGH.
- Once dough is in pan, trim to be slightly larger than the pan. Set aside.
- Take left over bits of dough, combine with remain $\frac{1}{3}$ of dough and roll the dough to make the top crust.

Hints:

- Bottom crust should be thicker than top crust.
- Roll top crust very thin.

