

CLASSIC PIE CRUST

Gnome Cooking

It's all in the technique. Pie crust likes to be treated gently and to rest a lot, so it's actually very easy!

3 cups flour
 $\frac{1}{2}$ cup chilled vegetable shortening or lard
 $\frac{1}{2}$ cup chilled butter
pinch of salt
ice water

Measure the flour into a big, wide, bowl, spooning it lightly into the measuring cup. Add the salt.

Cut the shortening, lard, and butter into teaspoon sized chunks and add to the flour. Use a pastry cutter or two table knives to cut the fat into the flour until the chunks are about the size of rice grains. The idea is to have little bits of fat covered in flour—that's what makes the crust flakey.

Sprinkle in the ice water while lightly tossing everything just until it sticks together into a ball.

Cover it and put it in the fridge for half an hour to rest and work on the filling.

Roll out the crust between sheets of wax paper or plastic wrap. Roll from the center outward to keep the crust tender. Peel the sheets from the crust and lay it into the pan, avoiding stretching, which can make it tough.

Makes a 9" 2-crust pie, or two 9" bottom crusts.

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