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MotherLinda's Pie Crust

Lard makes the most delicious and flaky piecrust. There is no substitute for this important fat. However, feel free to alter the type of flour, but be aware that low-gluten flours like spelt will not produce an elastic pie crust and thus be very hard to roll out. Also, the flour you choose will completely dictate the amount of water needed. Enjoy!

2½ cups unbleached white flour, whole wheat pastry flour

or a combination

1 tsp. sea salt

½ cup organic lard

½-¾ cup cold

still or sparkling water

Measure flour into a medium-sized bowl, add salt and stir. Add lard and use a pastry cutter or fork to cut the lard into pea-sized pieces until the mixture resembles a coarse meal. You can confidently add the first ½ cup of the water, but continue adding the rest ¼ cup water one tablespoon at a time until the dough starts to come together. Lightly knead with your hands to make a ball and then divide into two equal parts. Reshape into a ball and then flatten into a disc; wrap with plastic wrap and refrigerate for 30 minutes. Makes two 10-inch pie crusts.