

## RuthAnn's Pie Crust

By: *RuthAnn Zimmerman*

Makes: Three 8-9" single crust pies

Mix together with a fork:

**3 cups flour**

**1 tsp salt**

**1 tsp baking soda**

Cut in:

**1 cup cold lard, cold tallow or shortening**

(lard is my favorite, tallow is best for savory pies)

Mix with a pastry cutter or with a fork until your mixture is fine crumbs.

add:

**1 cup water (scant)**

Make a shallow pond in your crumbs, pour in about half of the water and then gently push the crumb mixture into the pond until they are all consumed by the water, then add some more water and let it gently consume more crumbs, being careful to use gentle folding motions and not kneading and pressing motions.

I like my pie dough to be a tad sticky because I want to use flour to roll it without making it rubbery and tough.

Remember the more you handle pie dough the tougher it gets.

I show my method for making pie crust in our Youtube video, 'Pecan Pie- No Corn Syrup'  
Youtube Channel: Homesteading with the Zimmermans

