



PIE CRUST

INGREDIENTS

- 1.25 cups unbleached all-purpose flour
- 3/4 teaspoons sugar
- 1/2 teaspoon salt
- 1/4 cup chilled unsalted butter, cut into 1/2 inch cubes
- 1/4 cup chilled lard cut into 1/2 inch cubes
- 2.5 tablespoons (or more) cold water

PREP: 10 MINS + CHILL 1 HR
COOK TIME: 20 MIN AT 375F
TOTAL TIME: 1HR 30MINS



DIRECTIONS

1. blend flour, sugar & salt
2. add butter & lard until mixture looks like coarse meal
3. put in medium bowl & mix 2.5 tablespoons ice water with a fork until dough clumps together; add water if dry
4. make a ball of dough, flatten into a disc, cover & place in fridge for 1 hour
5. let dough soften slightly at room temperature & turn oven on to 375 F
6. roll dough out round, large enough to fit in pie pan
7. put dough in pie pan & prick a few times so air can release as it cooks
8. do fancy stuff around edges with fork prongs
9. cook at 375 F for 20 minutes (or until edges start to brown)
10. set crust aside & make coconut filling