

Gramma Cowan's Pie Pastry

My Mom's, Anne Cowan, fabulous pastry recipe...Tenderflake lard is the key....

5	cups	flour	1	egg
3	tsp	brown sugar	1 TB	Vinegar
1	tsp	salt	1 lb	Tenderflake Lard
1/2	tsp	Baking Powder		



- 1 Blend all the dry ingredients in a bowl.
- 2 Beat the egg in a 1 c. measuring cup, add the vinegar and add water until you have 3/4 cup level
- 3 Blend the lard with the dry ingredients til smooth.
- 4 Add the liquid mixture and knead together til you have a smooth pie paste.
- 5 You will need to have flour around to use as you roll out the dough. Use as needed, it can be frozen for up to 2 months.

Degree of Difficulty

Degree of Difficulty: Easy

Recipe Type: Cakes, Pastries, and Desserts

Source

Author: Jan Stephens

Source: Anne Cowan

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Author Notes

This can be divided into 3 three equal parts. They will each make two pie crusts or 24 shallow tarts like the butter tart recipe....