

Double Pie Crust

Loretta Molter recalls Dorothy making double pie crusts with lard.

This recipe was inspired by the book *Apple Betty and Sloppy Joe: Stirring up the Past with Family Recipes and Stories* by Susan Sanvidge, Diane Sanvidge Seckar, Jean Sanvidge Wouters, et al.

Servings: 12

Prep time: 10

Cook time: 20-45 min

INGREDIENTS

2 cups flour

½ tsp salt

⅔ cup vegetable

shortening (Crisco)

4 tbs cold water

Note: Makes two
9-inch crusts

DIRECTIONS

1. Sift flour and salt together.

Work flour and shortening
together with a fork.

2. Stir in cold water one
tablespoon at a time. Form into
two balls. Make one larger to
be the bottom crust and chill.

3. Roll ⅛ inch thick between
sheets of waxed paper.

Note: Follow baking time for a
double crusted pie

Recommended Pie Fillings:

Apple, blueberry, or cherry.