

# Mom's No Fail Pie Crust

A RECIPE FROM BACK HOME FARMS

## *ingredients*

- 2 cups flour
- 1 cup lard
- 1/2 cup cold milk
- 1 tsp vanilla (if making a sweet pie)

## *directions*

- Mix lard into flour until it resembles little peas.
- Add milk and mix just until it forms a soft dough.
- Let rest for about 10 minutes. The less you mess with it, the flakier your crust will be.
- Roll out on lightly floured counter or pastry mat and follow your recipe for pre baked or unbaked crust.



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