

# Pastry – Mildred Little

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(To double, use amounts in brackets)

1 egg  
1 T vinegar  
1 t salt  
2 ½ c flour (5 c)  
½ lb lard (1 lb)

1. Break the egg into a measuring cup and beat. Add vinegar & water to ½ c (¾ c).
2. Add the salt to the flour. Cut in the shortening until pea size lumps.
3. Add egg mixture to flour mixture. Work until just combined. The less it is worked, the flakier the pastry!
4. Chill before using.

Yield: 2 double crust pies, 3 if stretched.