

Mary Alice Collins, State Fair Masters Award, baking no-fail pie crust recipe.

3 cups all purpose flour

1 teaspoon salt

1 cup of lard (or 1 cup plus 1 tablespoon of butter shortening such as Crisco)

1/3 cup cold water

1 beaten egg

1 tablespoon of vinegar

Sift flour and salt together, cut in shortening, add water, egg, and vinegar. Mix until it forms a ball.

Refrigerate at least one hour or overnight to set.

Roll out, bake pie at 425 for 15 minutes, lower to 375 degrees for about 20 minutes or until pie is golden brown.

Bake fruit pies on bottom rack, cream pies on center rack.