On a roll

Description

Pie Crust
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Kids love rolling dough. As long as we keep the rolling to a minimum, we turn out great **pie crusts.**

For your **single layer crust** that I hope youâ??ll be serving up pumpkin-style, stick with the basics:

1 1/2 cups flour

1/2 teaspoon salt

1/3 cup lard

3 tablespoons icy cold water

default watermark

Mix dry ingredients and gradually cut in lard with two table knives. Add water by the tablespoon to mold together, handling as little as possible. Work dough into a ball and roll thinly on lightly floured surface with rolling pin. Carefully roll your dough back onto rolling pin and lay dough over your pie pan or deep dish. Fill your crust with your choice filling. Give thanks and collect 400 calories.