

## Mamie's Pie Crust Recipe

*This very old recipe was given to my mother, Orania Samaras, over 40 years ago by "Mamie", 85 years old then, who was once a pastry chef in Manchester, New Hampshire at a retirement home my mother worked in.*

*It is a foolproof recipe and makes a very flaky and delicious pie crust.*

*Enjoy! From Faye Labanaris 2017*

**Makes 9" pie crusts**

### **2 PIES**

**5 cups all purpose flour**

**2 ½ cups Crisco**

**1 tsp salt**

**1 cup milk**

### **1 PIE**

**2 ½ c flour**

**1 ¼ c Crisco (use sticks as it is easier)**

**½ tsp salt**

**½ c milk**

Cut Crisco into flour and salt with a pastry cutter until the mixture resembles small peas.

Add milk and handle **just enough** to hold together. I use a spatula to fold / mix the flour into the milk mixture.

*(Too much handling makes the crust tough)*

Chill about 1 hour.

*I like to remove the dough from the bowl and wrap in piece of plastic wrap before chilling. Mold in the shape of a flat ball.*

Flour a pastry cloth lightly (or clean linen dish towel) and roll out to the desired thickness.

If you're making the 2 pie recipe but don't use all the dough right away, the remaining dough stores in refrigerator for 1 week and can be frozen.

Beat 1 egg with 1 Tbsp milk and brush on pie top before and during baking for a golden glaze.

*No matter what pie filling you use, you will always make a delicious pie with this wonderfully flaky crust.*

*I like to roll out the full recipe of dough and line a jelly roll pan. Fill with jam, date or fig filling and cover top with remaining dough to squares.*

*Apricot filling can also be used and the top dough cut into strip as woven lattice for a beautiful desert.*

*Glad to share this with you! The tradition passes on. Faye Labanaris*