

Flaky Double Pie Crust

1 cup sifted whole wheat flour 2 tbsp wheat germ
1 cup sifted all-purpose flour ¾ cup lard
1 tsp salt 4-5 tbsp ice water

Sift flour and salt into a medium bowl. Add wheat germ. Cut lard into flour until it resembles coarse cornmeal. Sprinkle ice water, a tablespoon at a time, over pastry, mixing lightly with a fork. Pastry should be just moist enough to hold together.

Divide pastry into two equal balls. Roll out each half to an 11-inch circle on a lightly-floured surface. Fit into a 9-inch pie pan, trim or fold crust to edge of pan, and make a few pokes or gashes near the center for steam venting.

For pre-baked shells, bake at 450° for 8 to 10 minutes.

Adapted from *El Molino Best* (1953).