

Orange Pie Crust

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| 1 cup flour | 1/3 cup lard |
| 1 tbsp sugar | 1 tsp grated orange peel |
| 1/2 tsp salt | 3 tbsp orange juice |

Mix the flour, sugar, and salt. Cut in the lard until particles are the size of small peas. Mix the orange peel and juice, and sprinkle over the flour, tossing and stirring lightly with a fork. Form into a ball and flatten to a 1/2-inch-thick disc with smooth edges. Roll out on a floured surface to about a 10-1/2-inch diameter. Fit loosely into a 9-inch pie pan.

Fold edges to form a rim, flute, and prick generously with a fork. If prebaking, bake at 450° for 8-10 minutes until golden brown, cool, and fill.

Adapted from *Pillsbury's Bake Off Dessert Cook Book* (1968).