

# *Buttermilk Pie Crust*

*Good*

**4 cups all-purpose flour**

**1 $\frac{1}{4}$  cups lard**

**1 teaspoon salt**

**$\frac{3}{4}$  cup buttermilk**

Combine all ingredients in a mixing bowl. With electric beater at low speed, blend to a smooth dough. (Dough will keep up to 60 days, refrigerated.) Yield: 5 single pie crusts.