

## PIE CRUST WITH EGG.

One cup lard.

Two and one-fourth cups flour.

Pinch of salt.

One egg.

Two tablespoons water.

Mix lard and flour thoroughly, then add salt to the egg and mix into the dough and add water—put on to the board and don't handle much. This will keep a week in the ice box and warmed a little before using will not become soaked and soggy.