



Brown Sugar Pie

Serves 8

Pie Crust - makes 3

- 3 cups all purpose flour
- 1/3 cup whole milk
- 1 tbs apple cider vinegar
- 1 beaten egg
- 1 tsp salt
- 1 cup lard

Pie Filling

- 3 eggs
- 2 cups brown sugar
- 1/2 cup heavy cream
- 1/2 cup butter, melted

Directions:

Pie Crust

- Preheat the oven to 425°. Sift the flour and salt into a large bowl. Add the egg, milk, and vinegar and use a fork to lightly bring the dough together. Cut in the lard with a pastry cutter until the dough is loosely blended (there will be small pieces of lard still visible).
- Liberally flour a clean surface and turn out the dough. It will be a bit crumbly. Knead until it just comes into a ball. Cut into three even mounds. Wrap two tightly in saran wrap and store in the freezer for future use.
- Roll out the remaining pie crust into a rough circle, about 1/8th of an inch thick.
- Grease a pie pan and transfer the crust to the pan. Press the crust into the bottom and sides of the pan, trimming off any excess dough that hangs over the edge. Crimp the edges of the crust and set aside while you prepare the filling.

Pie Filling

- In a large bowl, crack the eggs and whisk until well blended. Add the brown sugar and whisk to incorporate before stirring in the cream and butter.

- Pour the filling into the pie crust and transfer to the oven. Bake for 10 minutes at 425° and then drop the temperature to 350° and bake for an additional 30 minutes. Serve with freshly whipped cream.