

HAPPY OWL'S PIE CRUST

MAKES: TWO 9" PIE CRUSTS

PREP TIME: 15 MIN

COOK TIME: VARIES

INGREDIENTS

- 1 1/4 C Local Millers soft red whole wheat flour
- 1 1/4 C unbleached all -purpose flour
- 1 t fine sea salt
- 1 T granulated sugar
- 1 C unsalted butter, cold and cubed
- 1/4-1/3 C ice cold water



MEET THE CHEF

Happy Owl Mobile Bakery is the flight of fancy and second career of Lisa Jacobs of Gambier, OH. I practiced medicine and raised my family in Raleigh, NC and recently returned to OH where I found an enthusiastic community of locavores who appreciate the bounty of central OH. I strive to use local, in-season produce in all my baking, and I learned about Local Millers from the folks at Yellowbird Food Shed. Their soft red whole wheat flour is perfect for pies, cookies, cakes, bread pudding and so much more! I also enjoy their other products for my bread baking. Look for the little Happy Owl Mobile Bakery buggy at events around Gambier and Mount Vernon where you'll find There's No Place Like H.O.M.B!



DIRECTIONS

Combine the dry ingredients in the bowl of a food processor. Pulse until well combined. Add the cold butter cubes and pulse until they are the size of wild blueberries. Slowly drizzle the ice water into the tube opening of the food processor until the dough begins to adhere and form larger clumps.

Remove the dough from the processor and make two equally sized balls. Flatten the balls into discs, wrap, and refrigerate at least 30 minutes before rolling out. The dough will keep in the refrigerator, well-wrapped for about a day or two. If you choose to use the dough right away, roll out each disc to a thickness of about 1/8-1/4 in and place in a 9 in pie plate. Fill and bake according to your pie recipe. If you would like to freeze the dough, you can freeze the disc of dough or roll the dough out and freeze in a pie pan. Frozen dough will be good for up to a week.



MEET THE FARMER

The Brandt Family Farm in Carroll, OH was founded by Dave Brandt. Known as the "godfather of regenerative agriculture", he operated the farm for over 5 decades, developing, practicing and promoting conservation farming before it even had a name. Over the years he generously shared his knowledge with other farmers, universities, and even the UN! His son Jay, daughter in law Ann, and their adult children have taken over the farm and are adding their contributions into the growth of the diversified family business which includes sales of cover crop seeds, growing wheat, corn, and soybeans, and serving as a grain hub where other farmers bring their grains to be cleaned and stored until they are milled and distributed by us.

