

JOINT
CONGRESSIONAL
COMMITTEE
ON
INAUGURAL
CEREMONIES



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Pie Dough

Served at the Inaugural Luncheon, 2013

Ingredients

- 6 ounces butter, soft
- 1 1/2 ounces sugar
- 1/2 pound flour, all purpose
- 2 teaspoons water
- 1 pinch salt
- 1/2 each egg

Preparation

1. In a mixing bowl, cream the butter and sugar until mixed well and then fold in the egg.
2. Combine the flour and salt and then fold into the butter mixture.
3. Add the water 1 teaspoon at a time until dough pulls together.
4. Wrap dough tightly in plastic wrap and allow to rest in refrigerator for at least 1 hour (can be made up to 2 days in advance).
5. Portion dough into 10 equal parts and roll out thin, approximately 1/4 inch thick and place in individual metal ring mold or aluminum pie shells.

Additional Information

Course: