

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:**