

## Pie Crust

### *Ingredients*

1 pound of white flour

½ pint of water

1 ½ ounces of butter

1 ½ ounces of lard/shortening

½ saltspoon of salt

### *Method*

Bring water to a boil and add butter and lard until melted together

Add salt to flour and create small well within bowl

Gradually pour in water and butter mixture, stirring between

Knead pie dough until firm and roll out

Transfer to pie plate and cool

## Cake Batter

### *Ingredients*

½ cup granulated sugar

¼ cup shortening

1 egg

½ cup milk

1 teaspoon baking powder

1 cup white flour

½ teaspoon vanilla extract

### *Method*

Combine sugar and shortening

Add egg and mix

Add flour, baking powder and vanilla extract and mix

Gradually add milk stirring in between

Transfer into pie crust

## Chocolate Pie Filling

### *Ingredients*

¼ cup cocoa powder

½ cup granulated sugar

1/3 cup hot water

¼ teaspoon vanilla extract

### *Method*

Combine cocoa powder and sugar and mix

Add hot water and mix

Add vanilla extract and mix

Pour on top of cake batter in pie crust

Bake Mennonite Funny Cake at 375 degrees for 40 minutes or until toothpick comes out clean