Crust for Meat Pie

Ingredients

- 2 cups flour
- 1 tsp sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 4 Tbsp butter or fat
- 2/3 to 3/4 cup milk

Instructions

1. Mix and sift dry ingredients. Cut fat into mixture. Add milk gradually.
2. Pat or roll the dough to 3/8 inch thick.
3. Place materials for pie in baking dish. Cover with crust and bake in oven at 400°F to 425°F for 15 or 18 minutes. Sides of dish may be lined with crust if desired.
4. The top crust may be made of circles cut with a doughnut cutter. These indicate individual servings.

Girls 1/8 recipes

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