

Pastry Single Crust

Yields one 8" or 9" crust

Ingredients

- 1 cup flour
- 1/2 tsp salt
- 1/3 cup + 1 Tbsp shortening
- 2 Tbsp water

Instructions

1. Combine flour and salt in mixing bowl. Cut in shortening.
2. Sprinkle water into the flour a tablespoon at a time.
3. Mix the dough.
4. Form into a ball with hands.
5. Roll out.
6. Put in pan.
7. Bake.

Pastry Single Crust

9" 9"

Flour = 1 cup

Salt = $\frac{1}{2}$ tsp.

Shortings $\frac{1}{3}$ cup + 1 tbsp.

Water = 2 tbsp.

1. Combine flour + salt in mixing bowl. cut in shorting

2. Sprinkle water into the flour a table spoon at a time

3. Mix the dough

4. form in ball with Hands.
5. Roll out
6. Put in pan.
7. Bake.