Plain Pastry (Two Crusts)

Ingredients

- 1 1/2 cups flour
- 1 tsp salt
- 5-6 Tbsp fat
- 2 1/2 Tbsp cold water (variable - use no water if liquid fat is used)

Instructions

1. Cut fat into flour and rub it in with tips of fingers for a flaky crust.
2. Stir in only enough water to hold dough together.
3. Knead very lightly to mix well.
4. Pastry may be chilled before rolling.
5. Rub just enough flour on board to keep pastry from sticking and roll lightly with rolling pin to about 1/8 in. thick.
6. Place dough in pan and trim edges.
7. Place filling in pie.
8. Place second crust on top and have spaces for steam to escape.

Bake at 450°F for 15 minutes.

Plain Pastry (Two crusts)

1½ c. flour 1 t. salt
5 - 6 T. fat 2½ T. cold water (variable)
use no water if liquid fat is used.

Method

1) Cut fat into flour & rub it in with tips of fingers for a flaky crust.
2) Stir in only enough water to hold dough together ③ Knead very lightly to mix well - ④ Pastry may be chilled before rolled. ⑤ Roll

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just enough flour on board to keep pastry from sticking Roll lightly with rolling pin to about 1/8 in thick

1 place dough in pan trim edges. (2) place filling in pie. (3) place second top crust and have opening for steam to escape

450° F 15 min