

Never-Fail Short Pastry

Single	Multiple
1 Cup	2 Cup
1/2 Cup	1 Cup
1 Tsp.	2 Tsp.
375 gram	750 gram

Vegatable Shortening

Boiling Water

- Cream shortning and water together slowly until creamy

Salt

All-Purpose Flour (3 or 6 cups)

- Add salt and flour all at once. Mix thouroughly.
- Form into ball and chill one hour.
- Roll out dough on parchment or waxed paper and place in/on pie plate.
- Bake at 450 F for 15 minutes.

Yield: Single: 2 pie shells, Multiple: 4 pie shells

Comments: 1) For crusts that require baking before filling is added ... Once crust is in pan, place parchment paper in the crust and add dry beans. Bake pie crust removing beans and parchment paper in the last few minutes of baking.