

Perfect Pastry

1 lb. Crisco shortening
5 cups of all purpose flour
2 Tbsp. vinegar
Water

Stainless steel bowl
knife
pastry blender
Large fork

Empty shortening into stainless steel bowl. Add 5 cups all purpose flour.

Cut shortening in with knife

When cut in, begin blending with pastry blender.

Keep blending shortening into flour until there is no more dry spots. (at least 4 - 5 mins)

When completely blended, measure vinegar into 1 cup measure. Add enough water to make up 1 cup (250ml)

With large fork begin adding water by splashes and blending water into flour shortening mixture. Work fast. Continue adding water while blending with fork until all water is used.

Once all water is added mix gently with fork and then begin using hands in bowl to blend more. (it should be really wet) You will notice the texture changing as you knead. Keep kneading with heels of hands until it is no longer sticky. (do not squish the pastry with fingers.) Remove pastry from bowl and place on a plastic sheet or board and continue kneading until the pastry is soft, somewhat damp and very pliable. (at least 5 - 7 mins)

Roll pastry into a log and cut into 5 - 6 pieces. Wrap in cellophane and chill in fridge over night. Pastry will last at least 4 days in fridge. When ready to use, warm gently in hands or microwave(10 sec) and place on lightly floured board and roll out

Happy Baking