



Fool Proof Pastry

Yield – 15 Double-Pie Crusts

Ingredients

2 Tbsp. Salt
 2 Tbsp. Baking Powder
 ¼cup & 2 Tbsp. Sugar
 2 qt. & 2 ½cups Shortening
 6 Eggs
 3 cups cold Water
 1 ½gallons Flour
 ¼cup and 2 Tbsp. Vinegar

How to Prepare

1. Combine dry ingredients.
2. Cut in shortening until mixture is crumbly, using mixer.
3. Add liquid ingredients in mixer & mix until all is coated.
4. Chill dough for easier handling (will keep in refrigerator 4 to 5 days).
5. Roll out on lightly floured board.

*****Nutritional Information Per Serving*****

Calories =	Saturated Fat = g	Dietary Fiber = g	Vitamin C = mg
Carbohydrate = g	Cholesterol = mg	Protein = g	Calcium = mg
Total fat = g	Sodium = mg	Vitamin A = RE	Iron = mg

Recipe provided by Mrs. Barbara Sapp, Jefferson County Schools, KY

