Hill's Mills & Mixers
BOSCH Kitchen Centre
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PIE / PASTRY DOUGH

6 cups pastry flour or milled soft wheat flour
1 lb shortening or lard
¼ cup brown sugar
½ tsp sea salt
1 tsp baking powder
1 egg, beaten
1 tbsp vinegar
Cold water
Place flour in the bowl with French or Batter whips. Add brown sugar, salt and baking powder. Cut shortening or lard into chunks directly into the flour mixture. Put splatter ring on the bowl and jog or pulse until mixture has formed small pebble-sized balls. Place egg and vinegar into a one-cup measure and whip with a fork until completely mixed, then fill cup with cold water just to the one-cup measure. Mix. Add to flour mixture 1/3 at a time by jogging the machine until dough has formed in the whips. Dough is ready to roll. May be refrigerated and used within one week.

IMPORTANT: Always cut up hard butter or lard before using your whips. Always begin mixing, either with the blender or the whips by using the jogging (pulse) button first to be sure mixture will not damage your blender or whips

Ruby Hill | Hill's Mills & Mixers | 403-327-3529 or TF 1-866-327-3559