

Pastry

DOUBLE CRUST

2 ½ cups	flour
1 TBSP	Sugar
1 tsp.	Salt
1 cup	Cold Butter/Shortening
2 tsp.	Vinegar
½ cup	Ice water

1. Mix flour, sugar & salt in a medium bowl.
2. Cut in shortening with a pastry blender until it resembles coarse gravel or pea sized pieces
3. Add in cold water and vinegar
4. When the flour appears damp, press the mixture together into a ball; break the ball open; if it crumbles apart add another 10-15 ml cold water.
5. Once the dough is formed into a ball and can hold together under slight - wrap tightly in plastic wrap. Store in the fridge until needed.