

Pastry

Single Crust Pastry

1¼	cup	flour, all purpose
¼	tsp	salt
1/3	cup	shortening
4 - 5	Tbs	cold water

Double Crust Pastry

2	cup	flour, all purpose
1/2	tsp	salt
2/3	cup	shortening
4 - 7	Tbs	cold water

Mix flour, salt, and shortening in food processor - when coarse meal, add water slowly, clear sides and pulse until blended.