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Flakey Pastry

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Tuesday, 28.12.2010 — heather

Source: Alison Holst
Vegetarian: Yes

Ingredients

Amount	Units	Item
1 1/4	c	Flour
1	t	Baking powder
125	g	Butter, cold
1/2	C	Milk
1	t	White wine vinegar

Servings: 1 20 cm pie double crust

Instructions:

1. Mix flour and baking powder.
2. Grate butter or cut into small cube (~1cm) and food process till mixture is like coarse breadcrumbs. Pieces of butter should be visible when pastry is rolled out.
3. Mix liquids and add slowly to flour mixture until it forms a stiff dough. Will be floury and crumbly.
4. Roll out thinly on a lightly floured surface, roll with small strokes. Don't over-roll or it will go tough and shrink.

Notes:

If not using immediately it can be frozen. Freeze in shapes that are ready to just be placed into the dish; saves a lot of time at the other end.

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