

Basic Short-Crust Pastry

Makes enough for a single crust 9" pie.

Ingredients

1½ c flour

3½ oz butter

1 egg

1T milk

Directions

Put the flour, butter and egg into the bowl of a processor.

Process until you have a fine crumb.

Drizzle in the milk.

Process until the dough comes together.

Turn out onto your work surface.

Form the dough into a ball and wrap with cling film.

Refrigerate for ½ an hour.

Roll out on a lightly floured surface to fit your pie dish.

Use as the topping for potpies, or as a rustic crust for fruit pies.