

# Pie Crust (x3)

You will be using this pie crust for 2 different labs. One lab is pie crust cookies and the other is cinnamon sugar pop tarts.

## Key:

tsp=teaspoon

Tbsp=Tablespoon

## Ingredients

3 cup + 1/4 cup + 2 Tbsp flour

1 1/2 tsp salt

6 Tbsp sugar

12 Tbsp cold butter

12 Tbsp shortening

9 Tbsp ice water

## Tools

measuring cups

measuring spoons

spatula to level

bowl

pastry blender

plastic wrap

## Directions: Day 1

1. Combine flour, salt, and sugar in a large mixing bowl. Mix.
2. Using a knife, cut the stick of butter into separate pieces (1 Tablespoon each).
3. Add the 8 tablespoons of ice cold butter to the flour mixture.
4. Using the pastry blender, blend the mixture until the flour, shortening and butter looks like cornmeal.
5. Add ice cold water to the mixture. Use your fork mix the dough until it starts to form a ball.
6. Knead a few times so the dough sticks together.
7. Form into 3 disks and wrap it in plastic wrap.

Label as follows:

