

Never Fail Flaky Pastry

- 1 lb. shortening
- 4 cups all purpose flour
- 1 tsp. white sugar
- 1 tsp. salt
- 1 tsp. baking powder
- 1 egg - break into measuring cup + fill with cold to make 1 cup.

Cut shortening with knife. Add dry ingredients, sifted together and cut into shortening. When well blended add egg + water mixture and blend till pastry is evenly moistened. Chill before using.

This makes several 9 in. pies with tops + can keep for at least a week in the refrigerator.

- freezes well

- easily makes 8-9 pies (possibly 10) depending on rolling thickness
- can use flour to powder during sticky rolling

This recipe was taken from "The
Flying Skillet" - made up by the
women's auxiliary of RCAF Station Rockliffe,
Ottawa, Ont.

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My brother was stationed there for
several years where I visited often.

Hope you enjoy it.

It never fails no matter what kind of cook
you are!!!

Bea Rockburn