



## ENGLISH PASTRY

- 2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 2/3 Cup Shortening
- 1/2 Cup Hot Water
- 1 Tablespoon Lemon Juice
- 1 Egg Yolk, Unbeaten

## DIRECTIONS

1. Sift together flour, baking powder and salt.
2. Mix shortening, water, lemon juice and egg yolk.
3. Add to dry ingredients and mix well. Chill.
4. Roll out to fit pie tin.
5. Fill with desired pie filling, cover with remaining crust.
6. Bake in a 425 degree oven for 25 minutes.