



RICH PASTRY

- 2 1/4 Cups Sifted Flour
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 3/4 Cup Shortening
- 1 Egg Yolk
- 1 Tablespoon Lemon Juice
- 1/4 Cup Milk

DIRECTIONS

1. Sift flour with salt and sugar.
2. Cut in shortening until mixture resembles fine crumbs.
3. Beat together the egg yolk and lemon juice.
4. Blend in milk.
5. Add to dry ingredients, tossing with a fork into a soft dough.
6. Divide dough in half.
7. Form each half into a ball.
8. Flatten each on a lightly floured board.
9. Roll to 1/8" thickness.
10. Use half for the bottom crust and half for the top crust.
11. Bake as required in recipe using.