



HOT WATER PASTRY

- 2 Cups Sifted Flour
- 1/2 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/3 Cup Boiling Water
- 2/3 Cup Shortening

DIRECTIONS

- 1. Sift flour, baking powder, and salt together.
- 2. Pour water over the shortening and mix with a rotary blender or fork until creamy.
- 3. Add to flour mixture and mix into a dough.
- 4. Chill thoroughly.
- 5. Divide in half and roll thin.