

425° - 50 min.

Never Fail Pastry ^{1 T sugar}

Mix - 1 lb, shortening 2 C - 4 C FLOUR - 1 t. Baking Powder
1 t salt - Beat - 1 Egg in a Measuring Cup.

Add 1 T Vinegar - ~~Add 1 T Vinegar~~ then FILL to
the 3/4 Mark with cold water - Put ALL Together -
Add Mix Well. Shape in a roll & store in refrigerator -
a tor This amount makes 3 Large or 4 small
Two crust pies

Take 1 1/4 C Mix. Put in Baggie in Freeze when you
use add 2 1/4 T water - 1/2 T Vinegar to mix make shell

425 70-50-M

(Shell) 425° - 20 Min

Pie Crust with Cream

1-8 oz CFLOUR. 3T Lard - 4T Cream - $\frac{1}{4}$ t salt
10%

Makes 1-8 inch shell

Vinegar Pie Crust

3C FLOUR - 1T sugar - $\frac{3}{4}$ t salt - $\frac{1}{2}$ t B.P. or $\frac{1}{2}$ t ^{vinegar} ~~vinegar~~
Cut in $\frac{1}{2}$ C OLEO TILL LIKE SMALL PEAS

Combine in cup - 1 Beaten egg - 5T Water - 1T ^{vinegar}
SPRINKLE 4T ON FLOUR add 4 more can TILL all
Mixed. Press into BALL. Wrap in wax paper Chile
15 Min. or longer Diced in HALF Roll each half
between wax paper. 425°/50 Min. - 425° - 20 min. for shell