THE J.M. SMUCKER Co

No Fail Pastry

Prep Time	Cook Time	Serves	Difficulty
15 mins	N/A	2	N/A

Ingredients

- **For two 9" (23 cm) pie shells or 1 double-crust pie**
- 2 cups Robin Hood® Original All Purpose Flour

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- 3/4 tsp salt
- 1 cup All Vegetable Shortening
- 1 egg
- 2 tbsp water, cold
- 1 tbsp white vinegar
- **For 2 double crust pies and 1 pie shell (5 pie shells)***
- 5 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp salt
- 1 lb All Vegetable Shortening (2 1/3 cups/ 575 mL)
- 1 egg
- 1/2 cup cold water
- 1 tbsp white vinegar

Directions

Step 2:

Combine flour and salt in mixing bowl. Cut room temperature shortening into flour with pastry blender or two knives until mixture resembles coarse crumbs.

Step 3:

Beat egg, water and vinegar together to blend. Pour all the liquid over flour mixture. Stir with fork until mixture is moistened.

Step 4:

Divide dough in half and shape into a ball. Flatten each into a circle about 4" (10 cm). Wrap and chill dough 15 minutes for easier rolling.

Step 5:

Roll each portion of dough separately. Dust rolling pin and work surface lightly with flour. Roll dough to a uniform thickness in spoke fashion from centre to edge with light even strokes. If dough sticks, dust lightly with flour. Roll to a circle about 1" (2.5 cm) larger than upside down pie plate.

Step 6:

Ease into pie plate without stretching. Repeat rolling with remaining pastry for top. Trim, flute and bake according to your filling recipe.

* For 5 pie shells: Prepare as above, dividing dough into 5 equal portions. Wrap well then chill before use. Roll out as directed above.

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