

● individual pastry shells

SIFT together flour and salt. Add shortening, cut in with knives, scissors fashion, or with a pastry blender, until there are no particles larger than small peas. Sprinkle water, 1 tablespoon at a time over mixture, stirring with a fork. Add only enough water to moisten. Press gently into a ball and let chill for several hours in the refrigerator. Now roll out $\frac{1}{8}$ -inch thick on a lightly floured board. This basic recipe will make 1 single-crust, 9-inch pie or 6 individual shells. To make individual shells fit pastry over inverted molds, custard cups, or muffin pans. Trim the edges with a knife and prick well with a fork. Bake, pastry side up, on a baking sheet in a hot oven (450° F.) for about 12 minutes or until browned. If air bubbles appear during baking, prick again with a fork.

Basic Pastry Recipe

1 cup flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup shortening
Cold water (about 3 tablespoons)

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