**Ms. Burton’s Mom’s Pastry Recipe**

**Ingredients**

5 cups cake and pastry flour ( not all purpose)

1 pound (454 g) shortening ( Crisco ☺)

1 Tablespoon salt

1 egg, beaten

2 Tablespoons white vinegar

Up to one cup ICE WATER

**Instructions**

1. **Mix** flour and salt together.
2. **Blend** in shortening with a pastry blender, until shortening is fully incorporated
3. In a 1 cup liquid measuring cup, put egg, vinegar and enough ice water to reach the one cup mark
4. **Add** to dry ingredients
5. **Blend** into a dough
6. **Separate** into one crust portions (8 balls)
7. Wrap in plastic. Store in refrigerator for immediate use, or freezer for the future