

Tender Pie Crust

2 1/2 cups Unbleached Pastry Flour

2 tablespoons buttermilk powder*

3/4 teaspoon salt

1/2 teaspoon baking powder

1/4 cup vegetable shortening or lard

6 tablespoons butter (cold)

5 to 6 tablespoons cold water

**Or omit the buttermilk powder, and substitute 5 to 6 tablespoons fresh buttermilk for the water.*

Whisk together the dry ingredients. Cut in the shortening, working the mixture until it's mealy and crumbly. Cut the cold butter into 1/4-inch pieces, and mix it in just till it's evenly distributed; the butter should stay in visible pieces.

Sprinkle the liquid over the dough, tossing with a fork to combine. When the dough becomes cohesive, stop mixing; there should still be visible pieces of fat in the dough. Divide it in half, flatten each half into a disk, and wrap in plastic wrap. For ease of rolling, refrigerate for 30 minutes, or longer.

If the dough has been refrigerated for longer than 30 minutes, let it warm slightly (about 5 minutes) before rolling. Roll the dough to the diameter needed (about 13 inches for a 9-inch pie). Fill and bake as directed in your recipe.

Nutrition Facts

Serving Size 1/4 cup (26g)
Servings Per Container about 52

Amount Per Serving

Calories 90 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 20g **7%**

Dietary Fiber less than 1g **4%**

Sugars less than 1g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: SOFT WHEAT FLOUR (MAY BE FROM RED WHEAT OR WHITE WHEAT).

Processed in a facility that also packages products containing eggs, milk, soy, tree nuts, and wheat.

Store cool and dry. For prolonged storage, wrap airtight and freeze.

Enjoy by:

Product of The Baker's Catalogue, Inc.
The King Arthur Flour Company, Inc.
Norwich, Vermont 05055
800.827.6836 • kingarthurfLOUR.com

