



Norwich, Vermont

PASTRY FLOUR

Our silky-smooth, soft, low-protein flour helps you make light, tender, delicate, bakery-worthy biscuits, scones, and pie crusts at home.

© NET WT 48 OZ (3 LBS) 1.36kg

TENDER PIE CRUST

2 1/2 cups 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

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%**

Fiber 1g **4%**

Sugars 0g

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:

Whisk together dry ingredients. Cut in the shortening, working mixture until mealy and crumbly. Cut cold butter into 1/4" pieces, and mix in just until it's evenly distributed.

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

If dough has been refrigerated for longer than 30 minutes, let warm slightly (5 minutes) before rolling. Roll dough to the diameter needed (13" for a 9" pie). Fill and bake as directed.

INGREDIENTS: SOFT WHEAT FLOUR.

KING ARTHUR FLOUR
NORWICH, VERMONT 05055
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Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry. 100184B01C
Do not eat raw mix, dough or batter.

