

See Jane Cook

## **FLAKY PASTRY III**

(Good Housekeeping Cookbook, 1955)

- **3/4 cup shortening(no butter, margarine or oil)**
- **1/4 cup boiling water**
- **1 tbsp. milk**
- **2 cups sifted (or not) flour**
- **1 tsp. salt**

Put shortening in medium bowl. Add boiling water and milk. With blending fork, break up shortening. Tilt bowl; with fork, beat in rapid cross-the-bowl strokes until mixture is smooth and thick like whipped cream and holds soft peaks when fork is lifted.

Sprinkle flour and salt onto shortening. With vigorous, round-the-bowl strokes, stir quickly, forming dough that clings together and cleans the bowl. Pick up dough and work into smooth flat round. Then divide in half; form into 2 balls. Makes enough for an 8- or 9-inch pie.