

Flaky Pastry

- 2/3 cup shortening
- 2 cups pastry flour
- 1 teaspoon salt
- 1 tablespoon vinegar
- 1 unbeaten egg
- 1 cold water

Work chilled shortening into flour with a fork or chop it in with two knives until pieces of shortening are like peas and are well coated with flour.

Put the salt, egg and vinegar into a cup and add enough very cold water to half fill cup.

Pour liquid into the flour mixture and work with a fork until well blended and all the liquid is absorbed. Roll out the dough, fold over and put away in cold place to chill. When ready, roll out dough, line plates and bake in hot oven 500° F. until straw colored.

Short Paste (Sweet)

- 3 cups pastry flour
- 1/2 teaspoon salt
- 1 cup butter or half butter and half lard
- 2 tablespoons sugar
- 1 egg
- 1/2 cup ice cold water, more or less
- 1/2 teaspoon Magic Baking Powder

Rub shortening into flour—make a well in mixture, put in sugar, egg and cold water in which baking powder has been stirred. Mix thoroughly and make smooth dough—put away to chill and it is ready for use.

The above is excellent for lining patty pans for tartlets.

Puff Paste

- 4 cups pastry flour
- 2 cups butter
- 1 teaspoon salt
- 1 egg yolk
- 1 tablespoon lemon juice or vinegar
- ice cold water

Rinse mixing bowl with boiling water and then with cold. Half fill it with cold water. Wash butter in this, working it with the hands until it is light and waxy.

Divide butter into three equal parts and put it in ice water. Put egg yolk, lemon juice or vinegar into measuring cup and sufficient ice water to fill the cup—then add an extra 1/4 cup ice water to make in all 1 1/4 cups wetting.

Mix together flour and salt—With the hands rub in to the flour one-third of the butter—Make a well in the flour and pour in the cold liquid (taking care that there is not too much liquid or the paste will be too soft).

Stir quickly and vigorously with a knife until the paste is a smooth ball.

Magic Baking Powder Flaky Pastry

- 3 cups sifted pastry flour
- 1 teaspoon salt
- 1 cup lard or other shortening
- 1 scant cup ice cold water
- 1 teaspoon Magic Baking Powder

Sift flour and salt into mixing bowl. Work chilled lard into flour with a fork or chop it in with two knives or a chopper—be sure that the shortening is well coated with flour. Add baking powder to the cold water, stir—and add to the flour mixture. Work in with a fork or knife as quickly and lightly as possible—do not touch with the hands until it is turned out on to the board—Roll out, fold over, and chill. When ready, bake in hot oven until a very delicate brown.

The baking powder makes the above a very delicate and wholesome pie crust, the acid breaking up the gluten in the flour, and making it very flaky. It does not alter the taste of the pastry as vinegar or lemon juice will sometimes do.

Lemon Curd

- 1/2 lb. butter
- 1/2 lb. loaf sugar
- 2 lemons, juice and rind
- 3 egg yolks
- 2 egg whites
- 1 tablespoon grated stale bread crumbs

Into a clean enameled saucepan put the butter and sugar, let stand near fire until sugar has dissolved, then add juice of lemons. Take egg yolks and egg whites, beat well together with lemon rind and bread crumbs. Stir this into butter and sugar mixture and boil gently for 20 minutes.

Put into jars, let cool, seal and it is ready for use.

Apricot Curd

- 3/4 lb. dried apricots
- 1 lb. sugar
- 3/4 lb. butter
- 4 eggs
- Rind and juice of 1 lemon

Soak apricots in cold water over night; stew in a little water and pass through a sieve. When cool, add sugar, butter and eggs, well beaten, and the lemon. Mix all together and put in a jar. Place jar in a pan of boiling water. Bring to the boil and stir one way till it is the consistency of thick cream. Put in small jars and seal.