



THE 'GRATE' MISSION BAKE OFF

Super short crust pastry

Amount	Ingredient	Extra information
250g	plain flour	
125g	Butter	
4-5 tbsp	Water	
Pinch of	Salt	
2 tbsp	Sugar	Only if you want to make a sweet pastry

SET YOUR OVEN TO 200c

1. Put the flour and salt in a large bowl and add the cubes of butter.
2. Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs. Be quick you don't want the butter to melt!!
3. Start adding the water slowly and mix it at first with a knife, why you may ask, well with pastry its really important to keep the mixture as could as you can, they used to say in the olden days if you had cold hands all the time you would make a good pastry maker!! Add enough water for it to bind and with your hands roll it into a ball.
4. Wrap the dough in cling film as before and chill for 30 minutes before using. Alternatively, roll out immediately and line the tin, resting the pastry case in the fridge for 30 minutes before baking. This allows your butter to set again!

Now I have just given you a recipe for pastry, with this you can make all sorts of things with this pastry but here are two!!

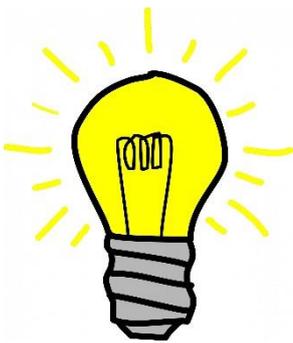
APPLE PIES

For a quick recipe buy a can of apple pie filling, roll out your dough and use a pastry cutter and make 12 discs, put them into a greased muffin tin and pop in some of the pie filling, add another smaller disc and bake for about 20 mins or until golden, to help them be more golden as a small brush of milk on top.

QUICHE

Line a big or 12 muffin tray slots with the pastry, mix in a jug 4 eggs, good splash of milk and a filling of your choice, cheese and ham is a great one! Mix these all together and pop in the case of pastry. Bake for 20-30 mins depending on size.

OR just be creative and make something else!!



Little light bulb

As you get older you may bake more or less, whichever it is, always remember to make shortcrust pastry in whatever quantity :

Always use half the fat to flour – for example if you want to make a little bit 100g flour and 50g of butter

This pastry also freezes well, so if you have made too much, pop it in cling film and pop in the freezer for up to 3 months.