

## [PASTRY FOR PIES AND TARTS](#)



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### **Pastry for Pies and Tarts Recipe BettyCrocker com**

Unbaked One-Crust Pie Crust: Mix flour and salt in medium bowl. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas.

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### **Pastry for Pies and Tarts Recipe Pillsbury com**

In medium bowl, mix flour and salt. With pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Sprinkle with water, 1 tablespoon at a time, while tossing and mixing lightly with fork; add water until dough is just moist enough to form a ball when lightly pressed together.

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A recipe that belongs in every pie lover s collection! If you re making a baked pie crust, a one-crust or two-crust pie or tart, what you need to know can be fo

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### **Basic Sweet Pastry BBC Good Food**

The best pastry to use for sweet desserts like pies, tarts, tortes and tartlets etc This recipe has been submitted by the Good Food community. Sign in or create a My Good Food account to upload your own recipe creations.

<http://ebookslibrary.club/Basic-Sweet-Pastry-BBC-Good-Food.pdf>

### **List of pies tarts and flans Wikipedia**

This is a list of pies, tarts and flans. A pie is a baked dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savory ingredients.

<http://ebookslibrary.club/List-of-pies--tarts-and-flans-Wikipedia.pdf>

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### **Sweet Short Dough Pastry Recipe for Tarts and Pies**

This shortcrust pastry is a light, sweet, crumbly dough used for making tarts and small pies. It's so easy to make: beat the butter and sugar in a stand mixer with the paddle attachment, then add eggs, then the flour.

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**Must Try Mini Pies and Tarts MyRecipes**

Homemade pastry crusts, creamy lemon filling, strawberry topping, and vanilla cream are the components of these mini pies. Another option is to bake one large "Mega Pie" instead. Another option is to bake one large "Mega Pie" instead.

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**Pastry recipes BBC Food**

It can be used for sweet or savoury pies and tarts, pasties and other pastry parcels. Regular shortcrust pastry is bound with water but for a richer version the water is replaced with egg.

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