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Perfect pie crust revised

1. Full Name Of A Person _____
2. Measurement _____
3. Number _____
4. Fraction _____
5. Number _____
6. Number _____
7. Adjective _____
8. Number _____
9. Fraction _____
10. Adjective _____
11. Number _____
12. Number _____
13. Fraction _____
14. Liquid _____
15. Verb Base Form _____
16. Appliance _____
17. Verb Base Form _____
18. Verb Base Form _____
19. Appliance _____
20. Verb Base Form _____
21. Number _____
22. Noun Plural _____
23. Verb Present Ends In Ing _____

24. Same Liquid _____

25. Shape _____

26. Shape _____

27. Number _____

28. Fraction _____

29. Shape _____

30. Noun _____

31. Noun _____

32. Verb Present Ends In Ing _____

33. Fraction _____

34. Verb Base Form _____

35. Adjective _____

Perfect pie crust revised

Recipe courtesy of _____Full Name of a Person_____

Yield: 2 (10 _____Measurement_____) crusts

Level: Easy

Ingredients

_____Number_____ _____ (1 /_____Fraction_____ sticks) very cold unsalted butter

_____Number_____ cups all-purpose flour

_____Number_____ _____ _____Adjective_____ salt

_____Number_____ _____ sugar

_____Fraction_____/ cup very _____Adjective_____ vegetable shortening

_____Number_____ to _____Number_____ _____ (about _____Fraction_____/ cup) ice

_____Liquid_____

Directions

_____Verb Base Form_____ the butter and return it to the _____Appliance_____ while you _____Verb Base Form_____ the flour mixture. _____Verb Base Form_____ the flour, salt, and sugar in the bowl of a _____Appliance_____ fitted with a steel blade

and pulse a few times to mix. _____Verb Base Form_____ the butter and shortening. Pulse 8 to _____Number_____ times, until the butter is the size of _____Noun Plural_____. With the machine _____Verb Present ends in ING_____, pour the ice _____Same liquid_____ down the feed tube and pulse the machine until the dough begins to form a _____Shape_____. Dump out on a floured board and roll into a _____Shape_____. Wrap in plastic wrap and refrigerate for _____Number_____ minutes.

Cut the dough in _____Fraction_____. Roll each piece on a well-floured board into a _____Shape_____, rolling from the _____Noun_____ to the _____Noun_____, _____Verb Present ends in ING_____ and flouring the dough to make sure it doesn't stick to the board. Fold the dough in _____Fraction_____, place in a pie pan, and _____Verb Base Form_____ to fit the pan. Repeat with the _____Adjective_____ crust.

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