

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.