

# 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.