

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 _____) crusts
Measurement

Level: Easy

Ingredients

_____ (1 / _____ sticks) very cold unsalted butter
Number Fraction

_____ cups all-purpose flour
Number

_____ _____ salt
Number Adjective

_____ sugar
Number

_____ / cup very _____ vegetable shortening
Fraction Adjective

_____ to _____ (about _____ / cup) ice
Number Number Fraction

Liquid

Directions

_____ the butter and return it to the _____ while you _____ the flour
Verb Base Form Appliance Verb Base Form

mixture. _____ the flour, salt, and sugar in the bowl of a _____ fitted with a steel
Verb Base Form Appliance

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.