

Sweet Rich Shortcrust Pastry

This crisp and crumbly mouth-watering pastry made with self-raising flour breaks all the rules but gives a special taste and texture to all sweet pies, large or small.

Planning

serves:	
prep time:	10 mins
cooking time:	

Ingredients

8 oz self-raising flour
pinch salt
1 oz caster sugar
2 oz butter
2 oz block margarine
1 oz lard
1 egg yolk
milk, to mix

Method

Sift the flour, salt and caster sugar (if using) into a mixing bowl. Rub in the butter, margarine and lard with the finger tips to the fine breadcrumb stage.

Add the egg yolk and enough milk to mix to a pliable dough using a round bladed knife.

Turn the dough on to a lightly floured surface and kneed lightly until smooth and even. Chill wrapped for 30 mins before using.