

Shortcrust Pastry

Ingredients

227g plain flour, chilled and cubed
1 tsp baking powder
Pinch of salt
113g butter chilled and cubed.
3-5 tbsp of water

Method

1. Sift all dry ingredients into a bowl. Add butter and combine by crumbling butter into the flour mixture with your fingers until the mixture resembles fine breadcrumbs and can clump together.
2. Add water whilst kneading in the bowl by hand until you can make the dough into a firm, smooth mass (but not sticky).
3. (Optional) Chill for 30 minutes, then use.

Notes:

To cook apple pie, cook at 200°C for 100 minutes. Then 20-30 minutes at 190°C.
You can also put butter in the freezer for approximately 30 minutes, then grate it into the flour for faster prep.