

FOOLPROOF BOSCH PASTRY

6 cups flour (if you use soft wheat flour use 5 1/2 cups)
1/4 cup brown sugar
1/2 Tbsp. baking powder
1/4 tsp. salt
1 lb. shortening (I use Tenderflake)

With the whips or better yet the cookie whisk on your Bosch bowl, place all dry ingredients in the bowl. Cut up the shortening into 1/4 cup chunks and add. Place clear lid over splash ring and jog several times on the "m" switch until you see pea size pieces (10 to 12 times or more)

In a cup measure place

1 egg, beaten
1 Tbsp. vinegar

And enough COLD water to measure up to the 1 cup line. Mix together. Add liquid, one third at a time to the dry ingredients jogging the machine on the "m" a couple of times until the dough forms and sticks in the whisks, just barely combined. For best results, chill dough for 1/2 hour before rolling out on a floured board for pies or tarts.

Can be kept in the fridge up to one week.

Bosch Kitchen Centre
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