

SIDE DISH

# Basic Pastry for a 10-inch Pie

15 September 2026

| TOTAL TIME | SERVES | PER SERVING | CALORIES |
|------------|--------|-------------|----------|
| 45 min     | 10     | \$0.11      | 159 kcal |

## Ingredients

|                                                    |                                                  |
|----------------------------------------------------|--------------------------------------------------|
| <input type="checkbox"/> 1½ cups all-purpose flour | <input type="checkbox"/> 4 tablespoons ice water |
| <input type="checkbox"/> ¾ teaspoon salt           | <input type="checkbox"/> ½ cup shortening        |

EQUIPMENT Blender

## Method

- 1 Combine flour and salt; cut in shortening with a pastry blender until mixture is crumbly.
- 2 Sprinkle ice water, 1 tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball; cover and chill until ready to use.
- 3 Roll pastry to 1/8-inch thickness on a lightly floured surface.
- 4 Place in pieplate; trim off excess pastry along edges. Fold edges under, and crimp. Chill. Proceed as directed.

## Nutrition per serving

**159**

KCAL

**2 g**

PROTEIN

**10 g**

FAT

**14 g**

CARBS

Saturated Fat

2.6 g · 16% of daily needs

Fibre

0.5 g · 2% of daily needs

Sugar

0.1 g · 0% of daily needs

Sodium

176 mg · 8% of daily needs

Cholesterol

0 mg · 0% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at [whatsheate.com/basic-pastry-for-a-10-inch-pie-142771](https://whatsheate.com/basic-pastry-for-a-10-inch-pie-142771)