



— *Norwich, Vermont* —

PASTRY FLOUR

Our silky-smooth, soft, low-protein flour helps you make light, tender, delicate, bakery-worthy biscuits, scones, and pie crusts at home.



NET WT 48 OZ (3 LBS) 1.36kg

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Nutrition Facts

about 52 servings per container

Serving size 1/4 cup (26g)

Amount per serving

Calories 100

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 20g 7%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 2g

Vitamin D 0mcg 0%

Calcium 5mg 0%

Iron 0mg 0%

Potassium 34mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Soft Wheat Flour.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR, DOUGH,
OR BATTER.**

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OUR RECIPE FOR TENDER PIE CRUST

2 1/2 cups King Arthur Pastry Flour
2 tablespoons buttermilk powder*
3/4 teaspoon salt
1/2 teaspoon baking powder
1/4 cup vegetable shortening or lard
6 tablespoons butter (cold)
5 to 6 tablespoons cold water

*or omit buttermilk powder, and substitute 5 to 6 tablespoons fresh buttermilk for the water

Whisk together dry ingredients. Cut in the shortening, working mixture until mealy and crumbly.

Cut cold butter into 1/4" pieces, and mix in just until evenly distributed.

Sprinkle liquid over mixture, tossing with a fork to combine. When cohesive, stop mixing; there should still be visible pieces of fat in dough. Divide in half, flattening each half into a disk, and wrap in plastic wrap. For ease of rolling, refrigerate for 30 minutes.

If dough has been refrigerated for longer than 30 minutes, let warm slightly (5 minutes) before rolling. Roll to the diameter needed (13" for a 9" pie). Fill and bake as directed.