

## Shortcrust Pastry

*[\\*Adapted from Elaine Lemm, The Spruce Eats](#)*

2 ½ cups all purpose flour

1 cup (2 sticks) unsalted butter, chilled and cubed

Pinch of salt

1 egg, beaten

Cold water

1. Heat the oven to 400 degrees.
2. Add the flour, butter and salt to a large bowl.
3. Rub the butter into the flour and salt with your fingers. It should feel like coarse crumbs.
4. Stir in the beaten egg.
5. Add in cold water a little at a time. Mix until a firm dough forms.
6. Wrap the dough in plastic wrap. Chill for 30 minutes.
7. When ready to use, roll out dough onto a lightly floured surface.
8. Use in a variety of recipes and enjoy!