Norwich, Vermont

PAstry FLOUR BLEND

Softer flour equals more tender baked goods. Our pastry blend is the ideal compromise between extra-soft pastry flour and all-purpose – it’s wonderful for scones, biscuits, muffins, and makes light, flaky, easy-rolling pie crust.

NET WT 48 OZ (3 LBS) 1.36kg

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# TENDER PIE CRUST

2 1/2 cups King Arthur Pastry Flour Blend
3/4 teaspoon salt
2 tablespoons buttermilk powder (optional)
1 cup (2 sticks) unsalted butter
6 to 8 tablespoons ice water*

* Use just enough water to hold dough together; too much water yields a sticky pie dough and a crust that's tough rather than tender and flaky.

Whisk together Pastry Flour Blend, salt and buttermilk powder. Cut in the butter until mixture forms coarse crumbs. Sprinkle water over the dry ingredients, tossing gently with a fork. Add just enough water to mixture to make it cohesive. Gather into a ball, divide in half, flatten each half slightly, cover, and refrigerate for 30 minutes. (If you refrigerate the dough longer than 30 minutes, let rest for 10 minutes or so at room temperature before rolling it out.)

Dust your work surface and top of the dough liberally with flour before rolling.

Yield: Crust for 1 double-crust pie, or 2 single crusts.

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**Nutrition Facts**

about 45 servings per container

**Serving size** 1/4 cup (30g)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories</th>
<th>110</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>% Daily Value</strong>*</td>
<td>----------</td>
<td>-----</td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium</td>
<td>0mg</td>
<td>0%</td>
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<tr>
<td>Total Carbohydrate</td>
<td>23g</td>
<td>8%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
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<td>4%</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>0g</td>
<td>0%</td>
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<tr>
<td>Includes 0g Added Sugars</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>3g</td>
<td>***</td>
</tr>
</tbody>
</table>

Vitamin D 0mcg
Calcium 10mg
Iron 0.4mg
Potassium 40mg

*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:** Unbleached Pastry Flour, King Arthur Unbleached Flour (wheat flour, malted barley flour). CONTAINS: Wheat.

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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