Sweet Shortcrust Pastry

Makes approx. 12 small pies or 2 large pies

From the Garden: eggs

Notes for volunteers:
- Do not overwork the pastry or it will be tough.
- The egg white can be used to glaze the top of the pies.
- Focus Skill: Measuring quantities.

Ingredients
185g butter, cubed
½ cup sugar
1 egg yolk
1 ½ cups plain flour
¾ cup self raising flour
1/3 cup cornflour
½ cup milk, approx.

Method
1. Cream the butter and sugar in a food processor using the chopping blade.
2. Add the egg yolk and process for 5 seconds.
3. Add dry ingredients, process until combined.
4. Add sufficient milk, whilst the processor is running, until the pastry dough comes together as a ball.
5. Wrap the pastry in cling wrap and allow it to rest for half an hour in the fridge.
6. Roll out on a floured surface to the desired size and thickness.

Recipe Reference: Adapted from a recipe by Sandra Coburn.