

## HOT WATER PASTRY

2 cups sifted flour  
1/2 tsp. baking powder  
1 tsp. salt  
1/3 cup hot water  
2/3 cup shortening

Sift dry ingredients into a medium bowl. In the Bosch bowl equipped with whips or batter whisks, cream shortening and hot water together. Stir dry ingredients into wet ingredients by jogging the machine on "m" switch a few times until the dough collects in the whisks. Remove from bowl, and hand knead lightly to form two flattened balls. Cover and refrigerate for 10 min. Remove from fridge and roll out. Makes one double crust pie or two singles.

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