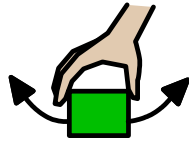


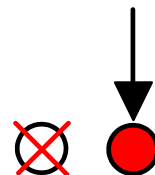
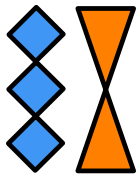
Follow the recipe to make



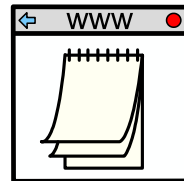
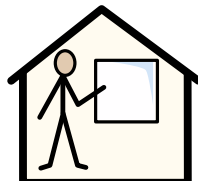
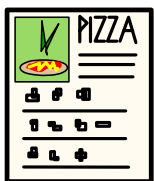
shortcrust pastry.



You can use your pastry to make



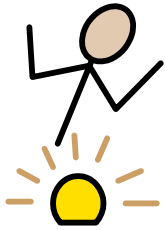
different baked goods from other



recipes on the school website.



Shortcrust pastry Recipe



Find



flour



and margarine



Find

a



bowl,

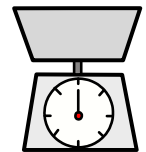


sieve,



cling film

and



scales



Sieve

225g of



flour

and

100



100g

chunks of



margarine



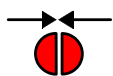
into



bowl



Rub

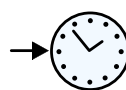


together

with your



hands



until



looks like



breadcrumbs



Add

a

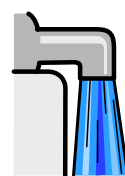


few

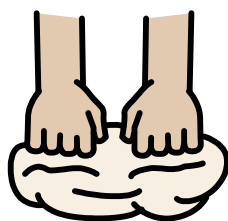


tablespoons

of



water

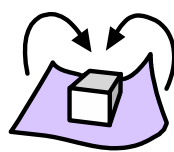


Knead



Roll into a ball

and

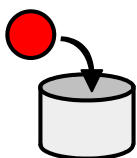


wrap

with



cling film

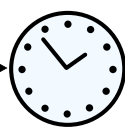


Put in

the



fridge

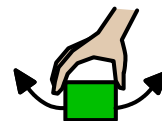


until



ready

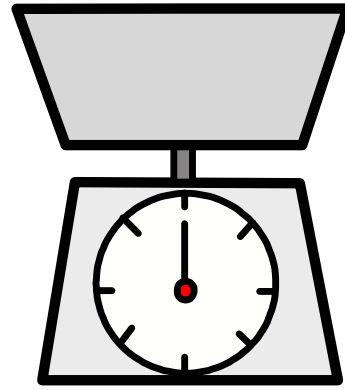
to



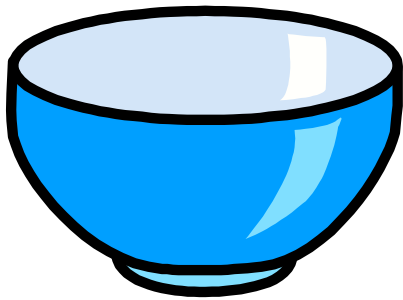
use



sieve



scales



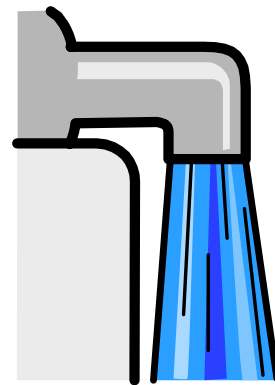
bowl



margarine



flour



water



cling film

