

## **Tart shells**

1 ½ cups all-purpose flour

½ salt

¼ cup cold butter

¼ cold shortening

1 egg

1 tsp vinegar

1 tsp lemon juice

Ice water (as needed)

## **Method**

- Blend flour with salt
- Cut butter and shortening with a pastry cutter until mixture resembles a fine crumb.
- In a separate bowl beat egg until foamy then add vinegar and lemon juice and then top up with ice water to make enough for 1/3 cup.
- Add egg mixture all at once to the flour mixture.
- Mix until it forms a dough. Do not over mix.
- Flatten into a disc and wrap with plastic and chill for at least 1 hr.
- Let stand at room temperature for at least 30 min before rolling out.