

# Hot Water Pastry

**Season:** Any

**Type:** Pastry

**Difficulty:** 

**Serves:** makes 2 pie crusts

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups Jug Mixing bowl Wooden spoon	2 cups plain flour 150ml oil 200ml boiling water 1 pinch salt

## Method:

- Place flour into mixing bowl and make a well (hole) in the middle of the flour.
- Mix together the boiling water and oil in the jug.
- Pour the oil and water into the flour.
- Mix well until all of the flour is mixed in. The dough should be pliable. ( a bit like play dough)
- Allow to cool slightly – but use when warm.
- Roll out on a floured surface and use immediately.