

Quiche Shell

Ingredients

- 1/2 cup flour
- 1/4 cup butter
- 1/4 cup shortening
- 1/4 teaspoon salt
- 1/4 cup water

Directions

1. Blend flour, shortening and salt.
2. Add water and mix until dough leaves bowl.
3. Form a ball and flatten into 8" round circle.
4. Wrap in wax paper and refrigerate for 30 minutes.
5. Roll into 12" circle.
6. Put into pan and flute edges.
7. Prebake at 400°.
8. Prick shell with fork and bake for 10 minutes.
9. (Can prepare ahead and refrigerate 2 days. Can freeze and defrost for 10 minutes and then use.