

Sprinkle the specified amount of cold water — 1 tablespoon at a time — over the Spry-flour mixture in different places.



Mix lightly with fork until particles cling together when pressed gently, forming a dough that follows the fork around bowl.



Now take up dough in hands and press lightly with the fingers until a smooth and blended ball of dough is formed.



Roll ½ of the dough lightly into a circle ½ inch thick and larger than pie pan. For easy rolling, use a pastry set (see page 1).



