**Pinwheels and Pie Crusts!**

**Pastry for Pies, Tarts, and Cookies**



A recipe that belongs in every pie lover’s collection! If you’re making a baked pie crust, a one-crust or two-crust pie or tart, what you need to know can be found in this recipe.

Prep Time

**15**

Minutes

Total Time

**1:00**

Hr:Mins

Makes

**8**

single-crust

**2 cup Gold Medal® all-purpose flour**

**1 teaspoon salt**

**2/3 cup plus 2 Tablespoon shortening**

**6 to 7 Tablespoons cold water or more if needed**

1. **Unbaked One-Crust Pie Crust**: Mix flour and salt in medium bowl. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost leaves side of bowl (1 to 2 teaspoons more water can be added if necessary).

Gather pastry into a ball. Shape into flattened round on lightly floured surface.

Roll pastry, using floured rolling pin, into a circle.

**Pinwheels**

**Ingredients:**

**½ to 1 C. Sugar**

**½ T. Cinnamon**

**¼ C. Milk**

**Pie Dough (Previously made)**

**Directions:**

**Once you have finished making the above pie crust recipe you will –**

* **Preheat oven to 400\* F**
* **Combine sugar and cinnamon in a pyrex cup – do not add the milk to this**
* **Brush the rolled out pie crust with milk to create a thin sheen – do not use it all if you do not need to**
* **Evenly sprinkle sugar mixture across the milk brushed pie dough**
* **Roll the pie crust up tightly to create a cylinder, then slice into ½ inch slices**
* **On a greased sheet pan bake the pinwheels at 400\* F for 12 – 15 minutes**
* **Remove from sheet pan and cool**