

Name: \_\_\_\_\_

Instruction:

Fill in the blank and complete the sentences below. One point each.

The reason the flour is \_\_\_\_\_ is to remove \_\_\_\_\_ in the flour. The air helps the pastry to rise and help to make a successful pastry.

The reason the \_\_\_\_\_ is cut into smaller pieces is to make it more \_\_\_\_\_ because the fat can be hard and cold.

When \_\_\_\_\_ the fat into the flour remember to use your \_\_\_\_\_ and not other parts of your hand.

When rubbing the fat into flour continue until the mixture look like fine \_\_\_\_\_.

Take your flour mixture, make a \_\_\_\_\_ in the middle and \_\_\_\_\_ by the teaspoon.

In a \_\_\_\_\_ form the pastry dough into \_\_\_\_\_, after, place the dough into the refrigerator to relax.

After the dough has \_\_\_\_\_ or become more pliable (easier to work with) roll the dough from the

\_\_\_\_\_ is done by simply \_\_\_\_\_ the edges of the pastry dough.