

# Sweet Rich Shortcrust Pastry

**Makes approx 320g**  
**Hands-on Time 10 minutes**

## Ingredients

- 170g plain flour
- Pinch of salt
- 85g unsalted butter (cubed and chilled)
- 30g caster sugar
- 1 medium egg yolk (beaten with 2 tbsp cold water)

## Equipment

- Bowl
- Spoon
- Clingfilm

## Method

- In a bowl, mix the flour and salt.
- Add the chilled butter and rub it into the flour with your fingertips until the mixture resembles breadcrumbs.
- Stir in the sugar with a spoon.
- Add the egg yolk mixture and combine with a spoon until a dough forms. (Using a spoon prevents overworking and keeps the butter cold.)
- If needed, add water a teaspoon at a time, but this should not be necessary.
- Place the dough on a large piece of clingfilm, flatten into a circle, and cover with another piece of clingfilm.
- Wrap tightly and refrigerate for at least 30 minutes before using.

Enjoy!