



Cheddar Cheese Pastry

- 3-1/2 cups all purpose flour
- 1/2 cup sugar
- 1 cup (2 sticks) chilled unsalted butter, cut into pieces
- 1/2 cup chilled solid vegetable shortening, cut into pieces
- 1 cup grated sharp cheddar cheese (about 4 ounces)
- 1 egg yolk
- 1/3 cup ice water

Combine flour, sugar, unsalted butter and vegetable shortening in a large bowl. Use a pastry cutter (or beat on low with an electric mixer) until mixture resembles coarse meal. Add grated cheddar cheese. Add egg yolk and ice water and mix just until combined. Divide in half. Gather into two balls, and flatten into two disks. Wrap each in plastic and refrigerate for 30 minutes. (Can be prepared a day ahead, but soften slightly before rolling.)

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Print Checklist

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