

Recipe for loaf:

2 cups flour

2/3 cups shortening

dash of salt

5-6 Tbsp. Ice cold water

In a mixing bowl, using a fork or pastry cutter, mix together the salt, flour, and shortening until it resembles small curds.

Next, add 5 Tbsp of ice cold water, and begin kneading the mixture together.

If the dough isn't holding together, add more water (1 Tbsp at a time) until the dough holds together in a ball. (Only 1 or 2 additional tablespoons should be needed). The least amount of kneading is better.

Cut the ball of dough in half and wrap one half in cellophane and refrigerate.

Roll out the remaining ball to a thickness suitable for a loaf - approximately 1/8 inch. Thicker makes for easier handling and less chance of breakage.

Find a small bowl or plastic container that measures 4 1/2" - 5" in diameter. A Tupperware bowl with a non-rounded edge works best as a cutter. Cut out as many loaves as possible from the dough. Gently place each circle of dough on a flat cookie sheet.

Repeat the process with the second ball of dough from the refrigerator.

Before placing the cookie sheet in the oven, this is the time to score and/or prick the loaves. Pricking helps eliminate any bubbles from raising during the baking process.

Bake at 425 degrees for 7-8 minutes OR bake at 400 degrees for 10 -11 minutes.

Any extra loaves can be wrapped and frozen for the next week or used in case one breaks.