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Chicken Pot Pie

One 9-inch round pie – Prep time: 1 hour – Servings 4 - 6

Here is what you need:

- 2 2/3 level cups all-purpose flour
- 1 tablespoon sugar
- 1 level teaspoon salt
- ½ cup all-vegetable shortening
- ½ cup butter – unsalted, cold, and cut into 1-inch pieces
- 6- 8 tablespoons cold water
- 10 ½ ounce can cream of chicken soup
- 1 ½ cup frozen mixed veggies
- 1 ½ cup chopped poultry Chicken or Turkey

Here is how you do it: Mix flour, sugar, and salt in a medium bowl. Cut in shortening and butter using your fingertips until all flour is blended in to form pea-sized chunks. Sprinkle with water starting with the full 6 tablespoons, then one tablespoon at a time if needed. Keep using your fingertips to blend until the dough forms a ball. Divide dough in half if making a double crust. Press between hands to form 2 disks; wrap in plastic wrap, and chill for ½ hour, before rolling.

Flour dough lightly. Roll into circle between sheets of waxed paper on a flat surface. Peel off top sheet. Flip into pie plate. Remove other sheet and press pastry to fit. Transfer bottom crust to pie plate. Repeat process for top crust and set aside. Trim the edge even with pie plate.

Make and add Filling: Mix together, soup, veggies and poultry in a bowl and pour into fill pie crust.

Remove top sheet from top crust. Lift top crust onto filled pie. Remove another sheet. Trim to 1/2-inch beyond edge of pie plate. Fold top edge under bottom crust. Flute. Cut slits in top crust to allow steam to escape.

Bake assembled pie on a cookie sheet in a 350-degree oven for about 40 minutes, or until golden brown.