

## PASTRY DOUGH

1.5 cups flour  
4 tbsp butter  
1/2 cup milk or water  
Salt

Cut butter into flour and add salt. Add enough liquid until the dough holds together. Makes enough for 1 quiche.

## Yeasted Dough

1.75 cups flour  
2 tsp yeast  
1/2 tsp sugar  
1/2 cup water  
3 tbs olive oil or butter  
1 egg  
1/4 tsp salt

Dissolve the yeast and sugar in the water. Add the oil, lightly beaten egg, salt, and then stir in the flour. Mix until combined. Let rise until doubled, about 1 hour.