

Single Pie Crust

Ingredients:

9 oz. Mama's Pie Crust Mix
½ cup butter
Or ¼ cup butter and ¼ cup coconut oil or
Spectrum shortening
1 egg white
4-6 Tbsp. cold water

Directions:

Measure out half of Mama's Pie Crust Mix to weigh 9 oz. using a kitchen scale.

Partially melt butter. (If using coconut oil, melt completely). Add butter to pie mix. Add egg white and 4 Tbsp. of the water to mix. Cut the ingredients in with pastry cutter or fork until dough is mealy. Add water as needed to form a smooth dough. Dough will be somewhat moist and easily rollable.

Spray two pieces of wax paper with cooking spray. Roll dough between wax paper between 1/8-1/4 inch thick and 12 inches in diameter. Gently peel back top piece of wax paper. Carefully flip pie crust over onto 8 or 9 inch pie plate. Gently peel back top layer of wax paper. Trim pastry gently around pie plate leaving 1/2 inch overhang. Make small repairs as necessary. Fold overhang under and flute edges or press edges with a fork.

Fill pastry as individual recipes require.



GFM TIP: Sprinkle with cinnamon and sugar and bake on cookie sheet for a tasty treat.

© Rachel Carlyle-Gauthier 2009