



Gluten/Dairy Free Pie Crust

Ingredients

8oz Coconut oil (1/2 butter can be substituted)

½ c ice water (additional water may be needed)

2.5c all purpose flour (Pamela's)

1t salt

Optional for sweet crust 2t sugar

Directions

Mix coconut oil with flour and salt (sugar if using) in a mixer with paddle attachment, mix on speed one and slowly add water until mostly combined. Finish by hand and let rest for 15 in refrigerator, roll between plastic wrap should make 2 9" crust bottoms.