

# PIE CRUST

---

## INGREDIENTS

---

1 1/2 cup blanched almond flour	pinch sea salt
1/4 cup + 2 tbsp coconut flour	1 egg
2 tbsp cold almond milk or water	1/4 cup cold butter

## PROCEDURE

---

In food processor, pulse the almond flour, coconut flour and sea salt a few times to break up the clumps..

In small bowl, whisk egg white and almond milk.

Add the butter and pulse 5-7 times until broken into clumps slightly smaller than a pea.

With the processor running, add the egg /milk mixture in a thin stream until the dough forms a ball of dough.

Turn the machine off and let sit for 15 seconds before proceeding. This allows the flour to absorb the milk.

Turn the dough directly into a greased pie pan and use the heel of your hand to gently spread.

Refrigerate for at least 30 minutes (up to overnight) before using.

For Top Crust: If you need a top crust , roll between parchment paper.

To pre-bake: Preheat oven to 350 degrees. Transfer the pan from fridge to oven without letting pie crust warm to room temperature. Bake for 10 minutes until the edge is slightly golden. Remove from oven and cool before filling / finishing baking process. Skip if recipe doesn't call for pre-baking.