

Pie Crust (Vegan Free)

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$\frac{1}{3}$ **cup** olive oil

$\frac{1}{2}$ **cup** water

Whip together

Add **1 tsp** salt, mix together

Add **1 cup** millet flour, mix

Add $\frac{1}{4}$ **Cup** tapioca flour, mix

Add millet flour a little at a time until it gets to the right consistency for pie crust.

On parchment paper, put a sprinkling of millet flour covering the area you want the crust to occupy. Roll half your dough into a ball and put it on the parchment paper and flatten. Dust the top of the dough with millet flour and cover with saran wrap. Then roll out with a rolling pin. Then very carefully take one of the layers off the crust and put it into the pie pan. After placing the dough in the pie pan, make sure you prick it with a fork.

Yields enough crust for two 9-inch pies.

For prebaked pie shell bake at 350° for 20-25 minutes or until fluted edge is firm to the touch.