

Pie Crust Two Ways

Roll and Bake Pie Crust

Ingredients

- 3/4 c. [oat fiber](#)
- 1/2 c [baking blend](#)
- 1/2 c. unsalted butter, cut into 1/2" pieces
- 1/8 c. [xes sweetener](#) or [gentle sweet](#)
- 1/4 tsp. [mineral salt](#)
- 1 1/2 tsp. apple cider vinegar
- 1/2 c. ice water (more if needed)

Directions

- Place oat fiber, baking blend, and butter into the freezer for 15 minutes before starting crust process.
- In a large food processor, pulse oat fiber, baking blend, Gentle Sweet, and salt until combined. Add butter and pulse until pea-sized and some slightly larger pieces form. With the machine running, add vinegar, then ice water into the feed tube, 1 tablespoon at a time, until the dough starts to come together and is moist but not wet and sticky (test by squeezing some with your fingers). The mixture will be crumbly.
- Turn dough onto a lightly floured surface, form into a ball, and flatten into a disk (making sure there are no/minimal cracks).
- Cover with plastic wrap and refrigerate until dough is very cold, at least 2 hours or up to overnight. (Allow me to come clean here...If you follow the refrigeration instructions in this part of the recipe it will result in a slightly flakier crust. This is because of the steam created from the cold

dough in the hot oven. HOWEVER, if you are short on time, or just lazy like me, you can skip all the refrigeration steps and go straight to rolling out and baking. You still get a delicious crust!)

- Preheat oven to 425° and lightly grease a 9"-x-1.5" pie dish with cooking spray.
- On a lightly floured surface, roll out the dough into a 12" circle. I highly suggest rolling this out on parchment paper. That way you can turn it over onto the pie plate and peel off the paper. Drape over the pie dish and gently press to fit (don't stretch). Prick the bottom with a fork. Remove any excess pie dough.
- Bake for 10-12 minutes and remove from oven.

This pie crust can now be used for your favorite pie. The 10-12 minutes is just to par-bake the crust. If your pie will not be baked and you need a fully baked crust let it bake 18-20 minutes, checking often to make sure it does not burn. This recipe is for a single-crust pie. Double the recipe for a double-crust pie.

No Bake Necessary Pie Crust

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Ingredients

- 3/4 c. chopped pecans
- 3/4 c. [baking blend](#)
- 6 tbsp. butter melted
- 2 tbsp. [yes sweetener](#) or [gentle sweet](#)

Directions

- Grease a pie pan or spring-form pan with cooking spray.

- In a food processor, add all crust ingredients and process until well combined.
- Press crust into the bottom and up sides of the pie pan or just onto the bottom of a spring-form pan. I like to use plastic wrap or parchment paper to help me get a good even crust without getting my hands all messy!