



Montana Gluten Free Processors

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Pie Crust

Ingredients:

For crust:

1 ½ cups Montana Gluten Free All Purpose Baking Mix*

½ cup lard – frozen and grated or cut into small pieces

¼ cup vinegar with 3 ice cubes – let set

For rolling:

½ cup All Purpose Baking* Mix plus 2 Tbsp cornstarch

Directions:

- Use a chilled bowl and a food processor with a grater attachment.
- Place All Purpose Baking Mix in processor and grate ½ of the lard.
- Open processor, stir lard into flour, grate the rest, open and stir again. Dump into chilled bowl.
- Add vinegar by making pools in mixture and pouring cold vinegar into pools.
- Mix until mixture forms a ball. Make more pools until all of the dough is moist (but not wet).
- Dust rolling pin with cornstarch. Roll out dough with flour and cornstarch mixture.
- Use a metal spatula to lift the crust and put into pie pan.
- Fill with your favorite pie filling recipe and cook as usual.

Recipe makes one double crust or two single crusts.

Hint: Keep cornstarch on rolling pin and don't spare on the baking mix/cornstarch mix when rolling.

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*