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Pie Crust – Easy Olive Oil Pie Crust

Ingredients:

2 $\frac{3}{4}$ cup All Purpose Baking Mix

$\frac{1}{2}$ cup olive oil

$\frac{1}{2}$ cup almond milk

Directions:

1. Measure flour into a medium size bowl. Pour almond milk and oil into one measuring cup, do not stir, and add all at once to the flour. Stir until mixed, and shape into 2 flat balls (if you are making pie). Wrap in plastic wrap. Refrigerate for 15 minutes or more.

2. Roll out on a surface lightly dusted with All Purpose Baking Mix between two pieces of plastic wrap. When you reach the desired size, peel off the top layer of plastic wrap, pick up the crust using the plastic wrap under it, and turn it into the pie plate plastic wrap side up – once you have it centered, peel off the plastic wrap. For small crusts the bottom piece of plastic wrap is not necessary.