



## **Pie Crust – using any flavored or EVOO you choose**

2/3 cup of extra virgin Olive Oil – I use flavored olive oils such as Herb de Provence, Blood Orange and also the Wild Mushroom Sage for savory pies.

This recipe can be doubled.

2 1/2 cups of all purpose flour

1 tsp salt

1 tsp baking powder

1/2 cup ice water

1 tbsp of vinegar

Place olive oil in the freezer until it solidifies and is of a consistency similar to thick honey. (I checked it every 30 minutes. or so.

Once the olive oil solidifies place flour, salt and baking powder into a food processor and pulse a few times to mix. Add remaining ingredients and pulse until a dough ball forms. Place ball in an air tight container or plastic wrap and put in the fridge for 30 minutes or so to chill.

Roll ball out until 1/8 inch thick and put into a pie plate. Use as you would a regular pie crust.

Since making pie crust is a bit messy, I make extra flatten into a disk and freeze. It will last a few months in the freezer and has saved me when I needed to have a dessert at the last minute.