

Flaky Pie Crust

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|-----|-------|-------------------------|--------|
| 1 | pouch | Rice Bread & Baking Mix | 400g |
| 1 | tbsp | sugar | 15 ml |
| 3/4 | cup | shortening | 175 ml |
| 1 | | egg or Egg Replacer* | |
| 1 | tbsp | apple cider vinegar | 15 ml |
| 2 | tbsps | cold water | 30 ml |

Directions

*Can replace each egg with 1 tsp Kingsmill Egg Replacer and 2 tbsps of water. Mix egg replacer with dry ingredients and the water with the wet ingredients in recipe.

Sift Rice Bread Mix and sugar into a bowl; cut in shortening. Beat egg slightly.

Blend in vinegar and water, and stir into dry mix. Knead the mixture and separate into two balls.

Roll out between sheets of plastic wrap, remove top sheet, place pie pan over dough and invert.

Remove plastic wrap or waxpaper pinch around edges and prick pie crust with fork.

Bake crust in preheated **425°F** oven for **10-12 minutes**.

For a filled pie, fill with favourite filling and top with 2nd crust. Bake at **425°F** for **10 minutes** then reduce to **375°F** for **30-40 minutes**.

Can be frozen before or after baking.