



Almond Flour Crust

This is my favorite pie crust in the world. It's nutty and delicious and works as a savory or sweet base depending on your needs. The original recipe can be found on Fountain Avenue Kitchen, but this is my version.

Ingredients

- ✓ 2 cups Almond Flour
- ✓ 2 Tablespoons granulated sugar or
- ✓ Stevia (omit for savory crust)
- ✓ ¼ teaspoon baking soda
- ✓ 2 tablespoons chilled butter
- ✓ 1 egg
- ✓ ½ teaspoon vanilla extract (omit for savory crust)

Directions

1. Preheat the oven to 350.
2. Grease a 9 inch pie dish very well.
3. Place flour, sugar, baking soda, and salt in a food processor. Pulse to mix.
4. Add the egg and vanilla, scatter the butter over the top. Pulse until the mixture forms a ball.
5. Press evenly into the pie dish, using your knuckles to flute the edges.
6. Using a fork, prick the bottom several times, then bake for 5-8 minutes.
7. Add the filling, and cook according to your recipe, putting a crust shield on so the edges don't burn and checking after 45 minutes