

KJ's Pie Crust

THM-Friendly: S

- 4 cups almond flour
- 4 tsp. coconut flour
- 2 tsp. THM Gentle Sweet
- a pinch of mineral salt
- 4 Tbsp. butter, cold
- 3 Tbsp. water, cold



Add all ingredients except water to a food processor and pulse until fine. Add water and pulse again until it comes together in a dough (dough should be sticky enough to hold together, but not so sticky that it sticks to your fingers).

Separate the completed dough into two equal parts and roll out between two pieces of parchment until large enough for a pie plate. Gently put the bottom crust into the pie pan (I used stone). Pour in filling, and top with the second crust. Bake for 25-35 minutes at 350 degrees.

enJOY!



<https://www.joyfullifewithkj.com/pie-crust>

