

Coconut Oil Pie Crust

Makes enough for one 9-inch pie. Recipe can be doubled for a double crust.

1 1/2 cups all-purpose flour
1 tbsp sugar
1/2 tsp salt
1/2 cup coconut oil, room temperature
4-7 tbsp water, cold

1. Whisk together flour, salt and sugar in a large bowl. Rub in coconut oil with your fingertips or a pastry blender, pressing it into the flour mixture and breaking it up, until mixture resemble very coarse sand and no pieces larger than a pea remain.
2. Using a fork, stir in cold water until dough almost comes together into a ball. Add water gradually, a tablespoon or two at a time. Press dough into a ball with your hands and wrap in plastic.
3. Chill for at least 60 minutes before using.