

Basic Vegan Pie Crust

2 1/2 cups unbleached all purpose flour
1/2 cup non-hydrogenated vegetable shortening, chilled
1/2 cup vegan butter, chilled
1/2 teaspoon salt
1/3 cup ice water

Combine the flour and salt in a food processor or a large mixing bowl. Process until blended. Add the chilled shortening and butter, process until the mixture is small crumbs. If you are making without a processor cut the butter and shortening into the flour with a pastry blender or two knives, cutting the fat into the flour until it is small crumbs.

Pour the ice water over the flour mixture and stir until it forms a dough, don't over mix it. Divide the dough into two balls, flatten them into disks then cover them with plastic wrap and chill in the refrigerator until firm, about 1 hours. You can also freeze the dough and save it for later use.

Place the chilled dough on a floured surface, working quickly roll the dough to approximately 1/4 inch thickness, transfer to a pie pan and fill with your desired filling. Use the second half of the dough to create a top for the pie or use it to make a second pie. Chilled dough can also be used to create individual pies in muffin tins or roll it and fold it into empanadas or hand-held fruit tarts. Chill your pie about 30 minutes before baking to ensure the crust will be flakey. Brush the top of the pie with a combination of 2 tablespoons agave syrup and 1 tablespoon melted vegan butter. Sprinkle with sugar then bake in a 400 degree oven until golden brown, cook time depends on the size and filling. Smaller pies bake in 20-30 minutes, larger pies can take 40-50 minutes.

Traditional pie crusts are often made with dairy butter and in Latino markets they are often made with lard or pig fat. Pies crusts can also be made with refined coconut

