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Perfect Flour Rolled Piecrust

Makes 2 single piecrusts

Ingredients:

2 ¼ cups Namaste Perfect Flour Blend
2 tbsp sugar
2 teas xanthan gum
½ teas sea salt
1/8 teas baking soda
¾ cup Spectrum shortening (palm oil)
2 teas baking powder
½ cup milk substitute (rice milk, almond milk, coconut milk)
1 teas raw apple cider vinegar

Procedure:

1. Combine Namaste Perfect Flour Blend, sugar, xanthan gum, sea salt, baking soda, Spectrum shortening, and baking powder with pastry cutter or food processor pulses until mixture becomes loose crumbs.
2. Add milk and vinegar, stir until dough forms a ball. Knead until smooth. Shape into 2 one inch thick discs.
3. Roll out into a circle between 2 pieces of wax paper or plastic wrap.
4. Use in recipe as directed.