

# Pie crust

DEVELOPED BY: Chefs Anita, Carolyn, Maria and Patty at Northern Michigan University

Yield: 1 shell

Ingredients	Quantity	Measure
Flour	1 ½	cups
Nutritional yeast	¼	Cup
Garlic	½	Teaspoon
Pepper	½	Teaspoon
Salt	2	Teaspoon
Water	¼	Cup
Vegan butter	¼	Cup

## Preparation

1. Combine flour, yeast, garlic, salt and pepper. Pulse.
2. Add butter, pulse until it looks like course meal.
3. Add water a tablespoon at a time until dough holds together when pinched.
4. Crumble dough evenly in pan. Press into bottom and edges.
5. Prebake at 375 for 18 minutes.

