



Nut Flour Crust for No-Bake Filling

Make grain-free desserts with this crust made from our [Nut Flour Blend](#).

Ingredients

- 1 cup [Pamela's Nut Flour Blend](#) (110 gr.)
- ½ cup sugar
- ½ tsp salt
- ½ cup butter, soft

Directions

Pre-heat oven to 325°. Line a 9 x 9-inch pan with parchment paper (allow 2-inch extra overhang on two sides), and spray well. If using a removable bottom tart pan, line bottom only, spray the sides or the scalloped edges.

In a food processor, pulse NUT FLOUR BLEND, sugar, and salt. Add soft butter and run until a smooth dough is formed.

Press dough evenly into the prepared pan. Lay a smaller piece of sprayed parchment over dough to press it into the bottom of the pan. Bake 26 to 30 minutes, until golden brown all across the top. Cool on rack until totally cool. Once cool, fill with your favorite no-bake filling.

© Pamela's Products, Inc.