



Pie Crust with Baking & Pancake Mix

Easy, light and flaky pie crust made with our Baking & Pancake Mix. Please note we have other pie crust recipes using other products that will turn out a better pie crust. For more information, see [Pamela's Pie Crust Tips](#). (Picture below is of unbaked crust.)

Yield: One 9" pie crust

Ingredients

- 1½ cups [Pamela's Baking & Pancake Mix](#)
- 2 tsp sugar (omit sugar for savory crusts such as for quiche)
- 4 TBSP unsalted butter, chilled
- 2 TBSP oil
- ¼ cup ice water

Directions

Combine Baking & Pancake Mix and sugar in a bowl. Cut chilled butter through flour mixture with two knives, pastry cutter, or with paddle attachment and stand mixer until butter is in very small pieces. Add oil, then add ice water slowly until dough comes together, not sticky. You may not need all the water.

Roll out the dough between two sheets of parchment or wax paper. Dough should be thin, about 1/8" as it will puff and swell when it bakes. Peel the top paper off dough and invert into pie dish. Peel off second sheet of paper and arrange dough and fix crust edge. Or instead of rolling out dough, press it into pan with fingers, the thinner the better.

UNFILLED CRUST: use fork to perforate crust then bake at 350° for 12-15 minutes.

FILLED CRUST: fill crust and follow baking directions from your pie recipe.

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