

Food Babe's Homemade Almond Flour Crust



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	0 mins	10 mins	8

<https://foodbabe.com/easy-healthy-pumpkin-pie>

Ingredients:

- 2 cups almond flour (nut allergy - use spelt flour)
- ½ teaspoon sea salt
- 2 tablespoons coconut sugar
- 6 tablespoons unsalted butter
- 1 egg

Instructions:

1. Preheat oven to 375° F and adjust rack to middle position.
2. Place almond flour, sea salt, egg, and coconut sugar in the bowl of a food processor. Process a few times to combine.
3. Add the butter and pulse
4. Wrap the dough in a piece of plastic wrap and press into a 9-inch disk.
5. Refrigerate for 30 minutes.
6. Remove plastic wrap from the dough.
7. Press dough onto bottom and up the sides of a 9-inch buttered pie dish. Crimp edges of crust.
8. Add pumpkin pie mixture or filling of your choice and bake for the directed time.

Notes:

- Please choose all organic ingredients if possible