

Easy, No-Roll Food Processor Pastry

This is as easy to make and similar in method as a graham cracker or cookie crust past

Baked Pie Shell

To bake an unfilled pie shell, prick pastry with fork (to prevent shrinking or puffing up). Line with foil; cover foil with dried beans or pie weights. Bake in 375°F (190°C) oven for 20 minutes; remove foil and beans. Prick shell if puffed; bake for 10 minutes longer or until golden brown.

1-1/4	all-purpose flour
1/4 cup	cold (hard) butter
2 tbsp	granulated sugar
2 tbsp	cold water
2 tsp	white vinegar

1. In food processor, combine flour, butter and sugar; process using on/off turns until mixture resembles coarse crumbs. Add water and vinegar; process using on/off until mixture barely starts to hold together. (If you press a little of the mixture between fingers, it sticks together.)
2. Turn into 9-inch (23 cm) pie plate or flan pan; using hands or back of large spoon spread evenly over bottom and up side of plate, pressing firmly so mixture holds together (similar to graham cracker crust). Refrigerate for 15 minutes.
3. Makes *one 9-inch (23 cm) pie shell, or 8 servings.*

Make ahead: Cover and refrigerate for up to 1 day.

Per 1/8 shell:	
calories	134
protein	2 g
total fat	6 g
saturated fat	4 g
cholesterol	16 mg
carbohydrate	18 g
dietary fiber	1 g
sodium	59 mg

