

Sweet Olive Oil Pastry Crust

Lovely for any sweet pie, galette or tart(s) - apple, peach, cherry or blueberry are always favorites!

2 Cups all-purpose flour
2 tsp baking powder
1 tsp sea salt
½ cup mild EVOO
1 egg
1 Tbsp White Balsamic Vinegar
½ cup cold water

Step 1 – In a mixing bowl, whisk together dry ingredients. Add the olive oil and mix until the flour resembles coarse oatmeal, scraping down the sides of the bowl to ensure an even mixture.

Step 2 – In a small bowl, whisk the egg until frothy. Add the vinegar and continue whisking for an additional 15-20 seconds. Then add the water and beat until the mixture is evenly combined.

Step 3 - Gently pour the mixture into the flour and mix until just combined. Using your hands, press the dough into a ball, turning to ensure all the crumbs are pressed in at the bottom.

Step 4 - Transfer to a well-floured counter or pastry cloth and pat into a ball. Cover and let rest in the fridge for 20 minutes.

Step 5 – Remove from fridge, and roll out into a 10" circle on a lightly floured surface. Transfer to the pie plate and center it as best you can. Pinch the pastry around the edges, cutting off any excess. Bake at 350°F for 10 minutes to par-bake or freeze to bake later.