



PIE CRUST MIX

PIE CRUST

BAKES TWO 9" PIE CRUSTS

YOU'LL NEED

11 TABLESPOONS COLD BUTTER, CUT INTO PATS

5-6 TABLESPOONS ICE COLD WATER

DIRECTIONS

1. PLACE contents of mix in a medium sized mixing bowl. Work in cold butter or shortening until mixture forms coarse crumbs. Sprinkle water over mixture, tossing with a fork. Add enough water for mixture to stick together and form a cohesive dough. If dough is too dry, it will tear as you roll it out; if too wet, add 1 to 2 tablespoons flour.

2. DIVIDE dough into two pieces, one slightly larger than the other; form into disks and wrap well. Refrigerate for 30 minutes or longer before rolling out.

3. USE larger piece of dough for bottom crust, the slightly smaller piece for top crust. Dust your work surface and top of dough liberally with flour before rolling to size needed.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

FOR FLAKY CRUST: For a flaky crust, refrigerate a single crust in pan for 30 minutes before baking.

SINGLE CRUST RECIPE: Does your recipe call for only one pie crust? Roll out extra dough and freeze in a pie pan for easy use next time you bake a pie.

PIE CRUST COOKIES: Roll half the dough to an 8" x 12" rectangle. Spray with water and sprinkle with an even layer of Baker's Cinnamon Filling or cinnamon-sugar. Spray lightly once more and roll up snugly. Wrap and chill the rolled dough for 30 minutes. Slice into 1/4" rounds and bake in a preheated 375°F oven for 25 to 30 minutes, until golden brown.



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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KingArthurBaking.com/bakers-hotline



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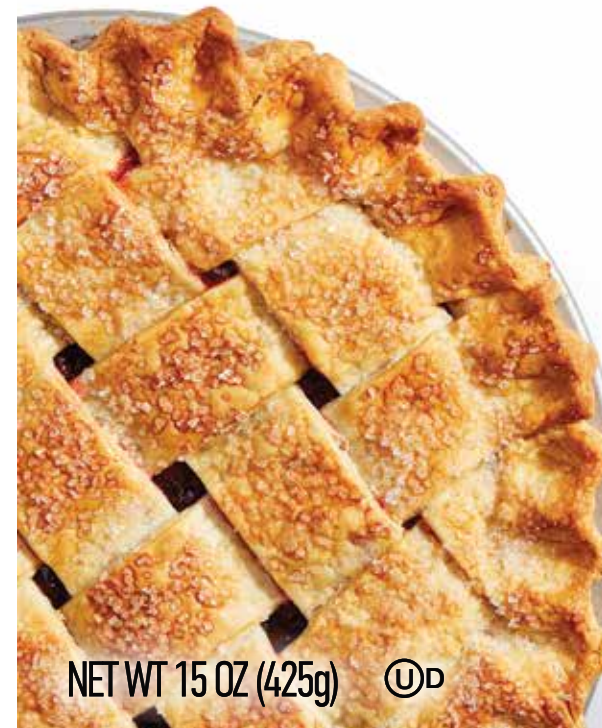


Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

> 100% EMPLOYEE OWNED



PIE CRUST MIX



NET WT 15 OZ (425g)

TENDER FLAKY & BUTTERY

BAKES 2 CRUSTS

SERVING SUGGESTION

PIE CRUST MIX

Nutrition Facts

16 servings per container
Serving size 1/16 package (27g)

	Mix		Prepared	
Calories	110		180	
	% Daily Value*		% Daily Value*	
Total Fat	3g	4%	11g	14%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	20mg	7%
Sodium	140mg	6%	140mg	6%
Total Carbohydrate	18g	7%	18g	7%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	2g		2g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	20mg	2%	20mg	2%
Iron	0.3mg	2%	0.3mg	2%
Potassium	40mg	0%	50mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: UNBLEACHED PASTRY FLOUR (SOFT WHEAT FLOUR), SUNFLOWER OIL SHORTENING (SUNFLOWER OIL, BUTTERMILK, NATURAL FLAVOR), NATURAL FLAVOR, SEA SALT, DOUGH CONDITIONER (WHEAT FLOUR, YEAST).

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:



how2recycle.info

PIE CRUST MIX

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