



## TENDER FLAKY PIE CRUST MIX



OUR SIGNATURE RECIPES

# PIE CRUST MIX

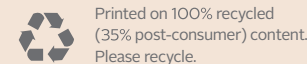
Stock your pantry with this mix, and have flaky, buttery pie crust at your fingertips. Turns out perfectly every time.

•BAKES TWO.  
CRUSTS



NET WT 15 OZ (425g)

BEST IF BAKED BY:



## OUR SIGNATURE RECIPE FOR TENDER FLAKY PIE CRUST

Delicious, homemade pies are easy with our signature crust mix. A pantry staple, our flaky pie crust recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and enjoy warm baked goods!

### YOU'LL NEED

- 11 tablespoons cold butter\*
- 5-6 tablespoons ice water

### BAKES TWO 9" PIE CRUSTS

\* or 2/3 cup cold vegetable shortening; or a mixture of 1/3 cup butter and 1/3 cup vegetable shortening.

- 1 • PLACE** contents of mix in a medium-sized mixing bowl. Work in cold butter or shortening until mixture forms coarse crumbs.
- 2 • 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 1-2 tablespoons flour.
- 3 • 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.
- 4 • 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.

### TO MAKE AHEAD

Wrap dough airtight and refrigerate for up to 2-3 days, or freeze dough for 2-3 months.

### BAKER'S TIP:

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.

### COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

## TENDER FLAKY PIE CRUST MIX

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.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

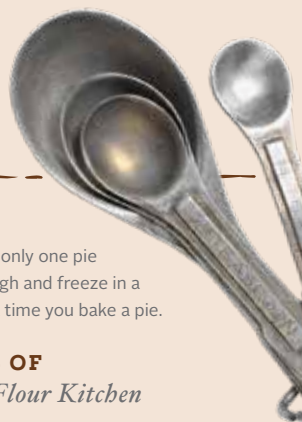
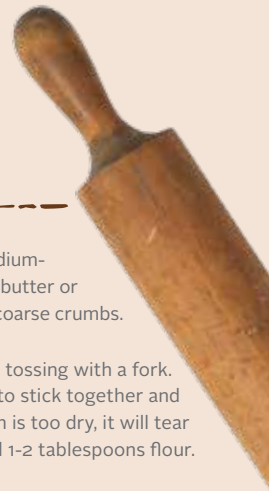
855.371.BAKE (2253)

[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

100% EMPLOYEE-OWNED.  
100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.



## Nutrition Facts

Serving Size 1/16 package (27g)  
Servings Per Container 16

Amount Per Serving	Mix Prepared	
<b>Calories</b>	100	170
Calories from Fat	25	100
% Daily Value**		
<b>Total Fat 3g*</b>	4%	17%
Saturated Fat 0g	2%	26%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	0%	7%
<b>Sodium 140mg</b>	6%	6%
<b>Total Carbohydrate 18g</b>	6%	6%
Dietary Fiber 1g	3%	3%
Sugars 1g		
<b>Protein 2g</b>		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	2%	2%
Iron	2%	2%

\*Amount in Mix. Prepared contributes an additional 70 Calories (80 Calories from Fat), 8 g Total Fat (5 g Saturated Fat), 20 mg Cholesterol.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** Unbleached Pastry Flour (soft wheat flour), Sunflower Oil Shortening (sunflower oil, buttermilk, disodium phosphate, natural flavor), Natural Flavor, Sea Salt, Dough Conditioner (wheat flour, yeast). **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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