

## Pastry Dough/Pie Crust Recipe

### Ingredients:

1 bag of Bread Dough (Sandwich bread mix)  
1 1/2 tsp Vanilla Extract  
1 Egg  
1/4 cup canola oil  
1/4 cup agave or honey  
1/2 cup water  
Plastic wrap  
Parchment paper  
Rolling pin

Turn oven on to 170 degrees then turn off. Warm water to 100 degrees. Add yeast and agave to water and let sit for 5 minutes.

Add egg and canola to mixing bowl. Mix lightly to break up the egg.

Empty contents of bag and stir to evenly distribute ingredients. Add water mixture to mixing bowl and gradually add flour mix 1/4 cup at a time. Mix should be slightly sticky. If mix is still crumbly, add warm water 2 tbsp at a time until you get the right consistency. Mix on medium for 1 minute. Scrap the bowl and mix on medium for additional minute. Scrap dough into non reactive container (ceramic bowl) and cover with plastic wrap and kitchen towel. Allow dough to proof in oven for 15 minutes.

Oil corners of parchment paper to secure it to the countertop. Cornstarch your parchment paper and rolling pin. Gently begin rolling dough out, scraping and adjusting frequently to prevent sticking. Continue rolling until the dough is large enough for your pie pan. To measure turn the pie pan upside down and lay gently on the crust. Using a knife or pizza cutter, cut a circle around the dough just outside the pie pan. Gently lift underneath the parchment paper and flip over dough and pie pan and slowly peel parchment off. Carefully adjust dough to sit inside the pan. Par bake dough for 3-4 minutes at 325 degrees. Filling should be completely cooked and fruit soft before filling pie pan. Bake pie until golden brown.