

Mesquite Pie Crust (makes one 9 inch pie shell)

1 c white whole wheat flour
1/4 c mesquite flour
1/2 t salt
1 T sugar
1/2 c unsalted butter, cold and cut into small pieces
3 to 4 T ice water
additional flour for rolling the dough (either or
some of both)

In a food processor, pulse both flours, butter, sugar and salt until the mix resembles a coarse meal with clumps. Add 2 T water and pulse until mix holds together but is still crumbly (add more water, a little at a time as needed). Wrap dough tightly in plastic wrap and refrigerate until firm. Flour a clean surface and put dough on it. Flatten dough and make indentations around edge. With a floured rolling pin, roll dough into an 11 inch circle working from the center. Loosen and carefully fit into a 9 inch pie plate. Trim to 1 inch overhang and tuck under itself and press. Refrigerate until ready to use. Cover crust edge to prevent burning as mesquite has a lower burn temperature.

Hint: crust will absorb liquid from the filling more quickly than a regular pie crust. It is recommended to bake your pie no sooner than the day before serving.

Baja Arizona Sustainable Agriculture