I never liked making piecrust with lard or shortening so we just did not eat pies. My family raved at the flaky texture and delicious flavor of this crust.

Ingredients

- 4 cups unbleached white flour
- 1 tsp sea salt
- 1½ cups Omega Coconut Butter
- 2 tbsp Omega Apple Cider Vinegar
- 1 cup ice water

Instructions

1. Mix flour and salt in a large bowl.
2. Cut in Omega Coconut Butter with a pastry knife until crumbly.
3. Add vinegar to water. Stir in two-thirds of water and vinegar to flour mixture.

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4. Add in the remaining water and vinegar mixture until dough forms a ball and is not sticky.
5. Refrigerate one hour before rolling into a piecrust. (Keeps up to one week in the fridge or freezer).

Makes 2 double-crust pies.

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