

SWEET CRUMB PIE CRUST



1 pkg SWEET CRUMB PIE CRUST MIX

½ cup cold butter, cubed

¼ cup milk

1/3 cup honey

1 T. vanilla

❖ Preheat oven to 350°.

❖ In the bowl of an electric mixer fitted with the paddle attachment combine the entire package of SWEET CRUMB PIE CRUST MIX with the butter and mix on low until mixture becomes like coarse crumbs.

❖ In a small bowl stir together the honey, milk and vanilla. Add to dry ingredients and blend on low until dough comes together.

❖ Divide dough in half and press into and up sides of two 9” pie plates. Use a fork to poke air holes in several places evenly distributed on the bottom of the crust.

❖ Bake at 350° for 15-20 minutes until light brown. Cool 10 minutes, then fill

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