

## Alicia's Pie Crust

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*This recipe doubles easily, freezes well, and may be made up to a month in advance. If blind baking your crust, fill with pie weights and bake at 400 degrees for 10 to 12 minutes. Yields two 10-Inch disks for 1 double-crust pie or two single crust pies.*

4 cups all-purpose flour  
2 tsp. salt  
1 tbs. sugar  
1 ½ cup Mazola oil  
½ cup whole milk

Mix flour, salt and sugar together in a large bowl. In a 2 cup measure, mix oil and milk together with a fork. Add to the flour mixture, and mix with a fork until blended.

Divide into two balls, and roll each ball between two sheets of plastic wrap or wax paper/parchment. The crust is now ready to bake or freeze. Do not refrigerate.

*Recipe courtesy of Alicia Hitchcock of **Alicia's Cookery and Catering**.*

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