



Simple | Healthy | Delicious

I love the nutty-ness of this crust, and combined hazelnuts and almonds for this recipe. If you don't have both, it really doesn't matter, it'll still work. If you are allergic to nuts, try a combination of gluten-free flours to add texture and taste. I suggest corn-flour, buckwheat flour or coconut flour.

Pie Crust

INGREDIENTS

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| 1 tablespoons Raw Goodness® chia |
| ¼ cup water, room temperature preferred. |
| ¾ cup ground almonds |
| ¾ cup ground hazelnuts |
| ¾ cup rice flour (or other gluten-free flour) |
| 3 tablespoons coconut oil |
| ½ tsp. Celtic sea salt |



DIRECTIONS:

1. Pre-heat oven to 375°.
2. Mix Raw Goodness® chia water, stir, set aside.
3. Place all other ingredients in food processor.
4. Whip in chia, which has set for at least 10 minutes.
5. Bake for 15 minutes.