

Easy Vegan Pie Crust

Based on my Nana's recipe, there are two family secrets that help you make the perfect vegan pie crust every time. Quick and easy!

Prep Time: 10 mins Total Time: 10 mins

Servings: 2 9" pie crust

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Ingredients

- 3 cup all-purpose flour (plus more for rolling)
- 0.5 teaspoon salt
- 0.5 teaspoon sugar
- 0.5 pound vegetable shortening *see notes
- 0.5 cup plant-based milk (or more if needed)

Instructions

To make the dough:

1. Add the flour, salt and sugar into a large bowl and whisk to combine. Cut the vegetable shortening into cubes and scatter into the flour. Use a fork or pastry cutter to slice the vegetable shortening into the flour until you reach a crumbly texture.
2. Drizzle the milk across the flour mixture and use the fork to combine. Mix until everything comes together and you will be able to form a ball of dough. Don't over-mix.

To roll the dough:

1. Spread a clean tea towel over your work surface and lightly sprinkle flour over it. Scoop the dough into a rough ball, and put it in the center of the floured tea towel. Roll it out until you have a rough circle that is several inches bigger than your pie dish to allow room for the sides and edges of the crust.

To form the pie crust:

1. Use the tea towel to help you flip the dough into the pie dish. If some pieces fall off that's fine. Use a knife to cut off the excess pastry around the edges. If there are any holes, fill them with some of the extra pieces. Pinch the edges to form a pretty crust.

To Pre-Cook Your Pie Crust (optional):

1. Only do this if the recipe requires a cooked crust prior to filling it. Preheat your oven to 450F (230C). Pierce the crust all over with a fork. Bake the crust for 15 minutes. Reduce the heat to 400F and continue cooking until the crust is lightly browned, just a couple more minutes.

Notes

*This recipe works best with cold tools, so put all of your tools. your bowl, fork or pastry cutter, and rolling pin in the fridge to chill.

*I prefer to use a non-hydrogenated vegetable shortening, just because it's a little less bad for you, but let's be real folks, it's pie crust, it's not health food.

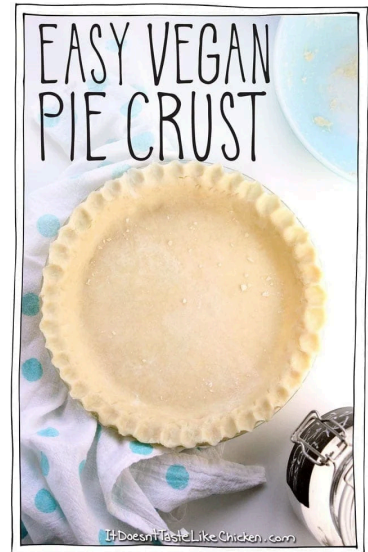
*I found that different shortenings can be a little softer or firmer making the dough hold together a little differently. If the dough isn't quite coming together, try adding 1 tablespoon at a time more plant-based milk until the dough just comes together.

*Use this recipe to make my Easy Vegan Pumpkin Pie!

Find it online:

<https://itdoesnttastelikechicken.com/easy-vegan-pie-crust/>

Scan the QR code for updates, tips, and to ask me any questions!



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