



No-Bake, Gluten-Free Pie Crust

Jump start dessert preparation with this quick pie crust. Not only is this crust gluten-free, it's fat-free as well. It makes a great base for tofu cheez cake too.

Almond Raw Brittle Bites	1 pkg.
Water	1 Tblsp.

1. Put Brittle Bites in a food processor and process until fine crumbs.
2. Measure and add water. Stir with a fork 20 seconds or so to mix well.
3. When mixture sticks together, it's ready to press into an 8 inch pie plate or small tart pans.

Makes: One 8 inch pie crust

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