

Whole Wheat Double Pie Crust

$\frac{3}{4}$ cup organic whole wheat flour

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup apple juice

1. Cut together $\frac{3}{4}$ cup whole wheat flour and $\frac{1}{2}$ cup butter until the butter is small marble-sized. Make a well, and quickly pour and cut in $\frac{1}{4}$ cup apple juice. Gently knead on a floured surface for 2 minutes.
2. Separate into two balls for the top and bottom crusts.
3. Roll out with a floured rolling pin. Place one on the bottom and sides of a pie plate. Add pie filling and cover with the top dough. Seal the edges and prick the top crust with fork.
4. Bake at 350°F for 35 to 60 minutes, depending on the filling.

Makes 2 pie crusts.