Vegan Pie Dough

Ingredients:
- 3 cups all-purpose flour
- 1/2 teaspoon fine salt
- 2 tablespoons vegan granulated sugar
- 2 tablespoons white vinegar
- 1 cup refined virgin coconut oil (packed)
- 8 to 10 tablespoons ice water

Directions:

Food Processor Method:
1. Put flour, salt, sugar, and vinegar into a food processor and combine.
2. Add coconut oil to the flour mixture, 4 tablespoons at a time. Pulse until the mixtures has pea-sized pieces of dough.
3. Add 8 tablespoons of ice water to the mixture, and pulse until the water is absorbed into the dough.
4. If the mixture is still powdery, add 1-2 more tablespoons of ice water and pulse until the dough holds its shape.
5. Divide the dough into 2 balls and wrap in plastic wrap. Chill the dough for at least 1 hour before using.

Hand-Made Method
1. Place flour, salt, sugar, and vinegar into a bowl. Combine the ingredients using your hands or a spatula.
2. Using a pastry knife, your hands, or a fork, add 4 tablespoons of coconut oil to the flour mixture. The mixture should form pea sized pieces of dough.
3. Continue to add the remainder of coconut oil 4 tablespoons at a time. Cutting the oil into the dough. It should resemble meal.
4. Add 8 tablespoons of ice water to the mixture, mixing with your hands. Add additional ice water if the dough is powdery.
5. Divide the dough into 2 balls and wrap in plastic wrap. Chill the dough for at least 1 hour before using.

Makes 2 9-inch crusts

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