



Sugar Free Pie Crust

1 1/4 cups	All-purpose flour
1 tsp	Equal® sweetener (or Splenda Sweetener)
1/4 tsp	Salt
4 Tbls.	Margarine - cold or vegetable shortening
3-5 Tbls.	Ice water

- Combine flour, sugar, and salt in medium bowl.
- Cut in margarine until mixture resembles coarse crumbs.
- Sprinkle with water, 1 tbsp at a time, mixing lightly with a fork after each addition until pastry just hold together.
- Roll pastry on floured surface to circle 1 1/2" larger than inverted 9" pie pan.
- Ease pastry into pan; trim and flute.
- Pierce bottom of pastry with tines of a fork. Bake at 425 until browned, about 15 minutes.
- Cool on wire rack.