

Food.

PISTACHIO PIE CRUST

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Recipe by Food.com

A nutty pie crust is just a few ingredients away! Adapted from a recipe by Food & Wine.



READY IN: 45mins

YIELD: 1 9-inch tart

UNITS: US

INGREDIENTS

- $\frac{1}{2}$ cup unsalted shelled pistachio
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ teaspoon salt

1 ¼

cups all-purpose flour

NUTRITION INFO	
Serving Size: 1 (437) g	
Servings Per Recipe: 1	
AMT. PER SERVING	% DAILY VALUE
Calories: 2124.3	
Calories from Fat 1090 g	51 %
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Total Fat 121.2 g	186 %
Saturated Fat 61.9 g	309 %
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Cholesterol 244 mg	81 %
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Sodium 1183.2 mg	49 %
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Total Carbohydrate 237.6 g	79 %
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Dietary Fiber 10.3 g	41 %
Sugars 105.3 g	421 %
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Protein 30 g	59 %

DIRECTIONS

In a food processor, pulse the pistachios until finely ground. In the bowl of a standing electric mixer fitted with the paddle, beat the butter with the granulated sugar at medium speed until pale, about 1 minute. Add the ground pistachios, almond extract and salt and beat until combined. Add the flour and beat at low speed until incorporated and the dough is crumbly.

Scrape the dough into a 9-inch fluted tart pan with a removable bottom. Using the bottom of a glass, press the dough over the bottom and up the side of the tart pan. Refrigerate until chilled, 30 minutes.

Preheat the oven to 300°F Prick the dough all over with a fork. Bake the crust for about 45 minutes, until lightly golden. Transfer to a

rack and let cool completely.