

Dale's Dream Crust

Pampered Chef
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Ingredients

1 can of Green Ripe Olives (creamed)/
use only 1/2 of cream
1 1/2 cups of macadamia nuts
1 3/4 cup of whole wheat pastry flour
1/2 tsp. salt

Method

- Blend – can of Green Ripe Olives with the water / use only 1/2 of this cream.
- Blend – 1 1/2 cups of macadamia nuts.
- Add – olive cream previously measured and whisk together.
- Add – olive/macadamia cream to: whole wheat pastry flour and salt.
- Roll between bakers' paper.
- Remove top layer of baker's paper. Place into pie pan.
- Flute edges and prick bottom and sides.
- Bake @ 350, until light gold and dry.



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Healing Heart Healthy Message

4.9 ★★★★★

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