

Oatmeal Pie Crust

$\frac{3}{4}$ cup sifted flour $\frac{1}{3}$ cup butter
 $\frac{3}{4}$ cup rolled oats 3-4 tbsp ice water
1 tsp salt

Grind $\frac{1}{4}$ cup of the oatmeal to flour. Mix the flour, oat flour, and salt together and then cut in the butter. Mix the oat flakes lightly. Add water, one tablespoon at a time, stirring until it can be formed into a ball.

Roll on a lightly floured board to a 12-inch circle. Fit loosely into a 9-inch barely-greased pie tin. Fold edges under; if pre-baking, prick bottom and sides and bake at 425° for 12-15 minutes (400° in convection oven).

Adapted from the *Progressive Farmer's Southern Cookbook* (1961).