



HEBED PIE CRUST

- 6 Ounces Cream Cheese
- 1 Cup Cold Butter, Cut into Pieces
- 2 ½ Cups Flour
- 1 Teaspoon Salt
- 2 Teaspoons Chopped Basil
- 2 Teaspoons Minced Sage
- 2 Teaspoons Chopped Dill

DIRECTIONS

1. Mix the flour and herbs together in a bowl.
2. Cut in the cream cheese and butter.
3. Mix with a pastry blender or hand mixer until coarse and crumbly.
4. Continue mixing with your hands until the dough forms a ball.
5. Add cold water if necessary.
6. Divide dough in half and roll out on a floured pastry mat.
7. Repeat with remaining dough.