



Chocolate Cookie Crumb Crust

Ingredients:

- 1 Cup All-Purpose Flour
- 1 Teaspoon Cornstarch
- 1/2 Cup Granulated Sugar
- 1/3 Cup Cocoa Powder
- 1/2 Teaspoon Salt
- 6 Tablespoons Non-Dairy Margarine, Melted

Directions:

Preheat your oven to 300 degrees and line a baking sheet with a piece of parchment paper or a silpat.

Combine the flour, cornstarch, sugar, cocoa powder, and salt in the bowl of your stand mixer fitted with a paddle attachment.

Mix on low speed until all the ingredients are well blended.

Drizzle in the melted margarine while the mixer runs on low, until the mixture is thoroughly moistened and clumps together in small clusters.

Scrape down the sides of the bowl to double-check that there are no remaining pockets of dry ingredients before proceeding.

Spread the coarse crumbs on your prepared sheet pan. Bake for 28-32 minutes, until no longer shiny and the crumbs around the edges have darkened slightly.

Remove from the oven and let the crumbs cool completely on the sheet pan.

Before using in your next pie masterpiece, toss the whole batch of baked crumbs into your food processor and pulse until finely ground. Now you're

ready to start baking again!