

Traditional Pie Crust

Annalise G. Roberts, Gluten-Free Baking Classics (Amazing cookbook!)
<http://mygluten-freetable.com>

1 cup plus 2 tablespoons Brown Rice Flour Mix (Authentic Foods brand is the best)
2 tablespoons sweet rice flour
1 tablespoon granulated sugar (omit for a savory pie)
½ teaspoon xanthan gum
¼ teaspoon salt
6 tablespoons cold unsalted butter cut into 6 pieces (not margarine)
1 large egg
2 teaspoons orange *or* lemon juice

- Spray 9" pie pan with cooking spray. Generously dust with rice flour.
- Mix flours, sugar, xanthan gum, and salt in a food processor (or the large bowl of electric mixer).
- Add butter and mix until crumbly and resembling coarse meal.
- Add egg and juice. Mix on low speed until dough holds together; it should not be sticky.
- Form dough into small ball, using your hands. Place it on waxed paper. Top with another sheet of waxed paper. Flatten to about 1" thick.
- Use a rolling pin to roll out crust. If dough seems tacky, put it in the refrigerator for 15 minutes.
- Remove top sheet of waxed paper and invert it into prepared pie pan. Remove remaining waxed paper and crimp edges.

To prebake: Preheat oven to 375°. Gently prick pastry in 3-4 places with a fork or knife. Bake pastry for 25 minutes or until golden. Remove from oven and cool.

To partially bake: Preheat oven to 375°. Bake pastry for 10 minutes. Remove from oven. Fill and bake according to your recipe.