

Marie Saba

from my kitchen to yours

Gluten-Free Pie Crust

Makes one 9-inch crust

Ingredients:

- 1 1/4 cup (175 g) Cup-4-Cup Gluten Free Flour Blend, plus extra for rolling out the dough
- 2 Tablespoons (13 g) sugar
- 1/8 teaspoon (1/2 g) salt
- 1/2 cup unsalted butter (113 g), very cold and cut into slices
- 1 teaspoon (5 g) apple cider vinegar
- 2 Tablespoons (28 g) sour cream
- 5 Tablespoons (75 g) cold water



Instructions:

1. Place flour, sugar, and salt in the bowl of a food processor. Pulse a few times to combine. Add cold butter. Pulse processor about 10 times until butter and flour begin to combine. The butter will still be in large pieces.
2. Whisk together apple cider vinegar, sour cream, and 5 tablespoons cold water. Pour over butter and flour mixture. Pulse about 10 to 15 more times, until the mixture still looks fairly dry, but evenly mixed, with most of the butter is in pea-sized pieces and some of the butter in larger pieces (almond- or walnut-sized pieces). The dough will look dry, but if you squeeze together a small handful (be careful of the processor blades!), it should hold together.
3. Spread a large piece of plastic wrap on the counter. Gently dump the dough (it will be crumbly) onto plastic wrap. Wrap up the dough with plastic wrap and mold it with your hands so the dough forms a disc. Refrigerate dough for at least 30 minutes, and up to 2 days.
4. When you are ready to roll out the crust, remove dough from refrigerator and let sit at room temperature for about 10 minutes. Use your hands to flatten the dough, while maintaining the

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disc shape, so it will be easier to roll out. Toss some flour on your countertop and place the flattened disc of dough in the center.

5. Using a rolling pin, begin rolling out dough into a circular shape that has about the same thickness all the way around. After each roll, turn the dough $\frac{1}{4}$ turn clockwise in order to keep it from sticking. Continue rolling and turning until the circle is evenly rolled out.
6. Once the dough is large enough to fit your pie plate, fold the dough in half and move the fold to the center of your pie plate. Unfold the crust (don't worry if it cracks), and place crust in the plate with edges hanging over the sides. If you have any cracks, dip your finger in a little water to moisten the cracked area and gently seal the crack with your fingers. Gently press the dough into the bottom of the plate. Using your hands, tuck dough that overhangs the plate into an even edge.
7. Crimp the edge of the crust with your fingers for a decorative scalloped shape. Wrap in saran wrap and store crust in freezer for up to 2 months.
8. When you are ready to bake a pie, simply remove the pie plate with pie crust from the freezer, let sit at room temperature for 10 minutes. Place the pie plate on a parchment-lined baking sheet and bake (with filling or without) according to recipe instructions. Baking the crust from frozen will help the pie crust keep its shape as it bakes.

Notes:

- Make-Ahead Tip:** Crust can be made 2 days in advance and stored, wrapped in plastic, in the refrigerator.
- Make-Ahead Tip:** Crust can be made up to 2 months in advance and stored in the freezer. For the freezer, wrap crust in plastic and store in freezer bag for optimal freshness. Thaw overnight in the refrigerator.
- Make-Ahead Tip:** Crust can be made, fit into pie plate, wrapped in plastic and stored in the freezer for up to 2 months. Bake on a parchment-lined baking sheet according to recipe instructions.