

HOLIDAY TIME PIE CRUST (gluten free)



Everyone needs a buttery, flaky, delicious, dependable, easy pie crust around holiday time (because special times call for special pies!) Pie crust success is achieved not just in the ingredients, but also in the process. Follow each step exactly and you will be enjoying pie in no time! These directions are for blind-baking a crust for no-bake pies such as custard, cream, pudding, etc.

Makes: One double pie crust or one pie crust + a little extra for decorations or cinnamon sugar treats.

INGREDIENTS

1 ½ cup white rice flour (7.9 oz.)
1 cup brown rice flour (4.8 oz.)
¾ tsp salt
2 tsp. xanthan gum
2 Tbsp. granulated sugar
¾ cup + 2 Tbsp. *unsalted* butter
(14 Tbsp.)

½ cup sour cream (not light)
1 large egg
4 Tbsp. ice water

Waxed paper
Pie weights, rice,
or beans
9" pie plate

Also Needed:

Pastry cutter
Parchment paper

*** IMPORTANT...** When measuring out your flours, **DO NOT** scoop your measuring cup into the bag. This will result in using more flour than called for. Instead, pour or spoon the flour into your measuring cup, and level off with the flat side of a knife. If possible, measure your flours by weight for best accuracy.

GETTING READY

1. In a small bowl, add ice to about ¼ c water. Set aside.
2. Cut butter into small cubes (about ½" – ¾") and put in freezer.
3. Crack the egg into a small bowl and whisk. Put into refrigerator.
4. Prepare a tinfoil ring to protect edges of pie crust as it bakes.

LET'S GET STARTED (the following directions are for a **single-crust, no-bake pie with a pre-baked shell.**

Adjust directions as necessary for a double-crust pie that is not pre-baked or is partially baked).

1. To a large mixing bowl, add white rice flour, brown rice flour, salt, xanthan gum, and sugar. Whisk well.
2. Add in butter, separating cubes and dispersing throughout flour mixture.
3. Using pastry cutter, cut in the butter until it is evenly distributed, and pieces are pea-sized.
4. Add in sour cream. Cut in the sour cream until it is no longer visible.
5. Take egg bowl out of refrigerator and whisk.
6. Add egg to flour mixture. Stir gently until fully incorporated.
7. Add one tablespoon of ice water. Stir in gently with fork.
8. Continue adding water, one tablespoon at a time, just until all dry crumbs are very lightly moistened. I find that 4 tablespoons is perfect for my dough. Dough will be somewhat moister than typical "gluten" dough, but should never be so moist that it gets sticky.

9. Form dough into a large ball.
10. Divide off about 25% of the dough. This can be used for decorations on the pie, or for cinnamon sugar pie crust treats 😊 If making a double-crust pie, divide dough into halves instead.
11. Place dough balls onto separate pieces of plastic wrap.
12. Press gently into disc shapes and smooth edges.
13. Wrap with plastic and place in refrigerator for at least 30 minutes to re-chill the dough.
14. When dough is chilled, remove from fridge and let stand until soft enough to roll out, but still chilled (about 10 minutes, but this depends on how warm your house is).
15. Unwrap large ball of dough and place on waxed paper, lightly dusted with gluten free flour (I prefer tapioca starch for this).
16. Lightly dust top of dough and rolling pin with gluten free flour.
17. Roll out dough until it's about 12"-13" across, and 1/8" thick (think two quarters stacked on top of each other.)
18. Gently roll dough onto your rolling pin and unroll it into your pie plate.
19. Lift excess dough around top edge to help slide the dough down into bottom edges of plate. Never stretch dough.
20. Fold excess dough under, all the way around the pie plate, gently pressing dough together.
21. Create a design around the edge with a fork, a spoon, or your fingers.
22. Trim excess dough from outer edge of pie plate, using a knife.
23. Using the tines of a fork, poke holes liberally on the bottom of the pie shell.
24. Refrigerate 30 minutes (or more). This step is so important! It will help with final texture/flakiness of the crust. The butter should be chilled until it enters the oven.
25. Preheat oven to 400°.
26. After 30 minutes, remove pie shell from refrigerator.
27. Wrinkle up a piece of parchment paper (to help it form better to the shape of the pie). Re-open it, and place in pie shell.
28. Fill with beans, rice, or pie weights, all the way up to the top edge of pie, gently pushing beans against the side walls of the dough.
29. Bake 15 minutes on one of the lower racks (mine is set in the second to bottom position).
30. Remove from oven. Remove pie weights.
31. Cover edges of pie shell with tinfoil ring to protect from over-browning.
32. Return to lower rack in oven. Bake approx. 15-20 minutes more. *Total baking time will vary depending on your oven and the thickness of your dough.*
33. Continue baking until bottom is lightly golden brown and fully cooked.
34. Remove from oven and let fully cool before filling.

Tip: Please follow ingredients and directions exactly for ideal results. Great pie crust is just as much about the process as it is about the ingredients. 😊

Tip: An egg wash can give your crust an additional shine and a darker color. I have not used an egg wash in this recipe, but if you would like to, it's easy! Just whisk together 1 egg and 1 T milk. Brush this on the top edges only before the first bake time, and later brush it on the bottom before the second bake time (after you have removed the pie weights).