

Gluten Free Pie Crust

written by The Recipe Exchange | November 19, 2017

Ingredients

2 Cups All Purpose Gluten Free Flour
1/2 Cup Palm Shortening, Coconut Oil (chilled), or Real Butter
1 Egg
2/3 Cup Water (approx. depending on consistency – add a little at a time – not too wet, not too dry.)
1/2 Teaspoon Salt (or season to taste)
2 Teaspoon Sugar (you can omit or sweeten additionally to taste)
Extra GF Flour or Tapioca Starch for Dusting

Directions

Mix together the Gluten Free Flour along with optional Salt & Sugar.

Blend in Shortening (or butter) with Pastry Tool or Fork, and mix until crumbly.

Add in Egg and mix until well incorporated – mixture will still be crumbly.

Add Water by stirring in 1 Tablespoon at a time until dough holds together for rolling – better a little moist, then too dry.

Cut Mixture in Half and roll into 2 balls (one for each crust or topping).

Shape dough balls into disc with floured hands and place onto a sheet of floured parchment or wax paper.

Cover with an additional sheet of parchment or wax paper. Roll crust out to slightly larger than your pie tin.

Remove top parchment/wax paper and Slip hand gently under the bottom paper to flip into pie tin... carefully peeling back the paper as you press it into the pan. Don't worry if it breaks apart a little, you can always press it together and it will look great!

Crimp edges of crust to make a decorative edge... or top with an additional crust layer after adding your pie filling.

Pierce bottom slightly with fork (and slit top layer with knife to vent).

Fill with your favorite recipe and bake.

Follow the pie recipe you are using for bake time and temperature.