

Tomatoben's Recipe for Gluten Free Pie Crust

Close to a 3-2-1, you can sub other flours to get the right flavor and texture

I use a Kitchen aid with the paddle/ scraper attachment:



Mix on Speed #1 till it all comes together

I've chilled it overnight and also used right away, not too much difference so either works fine

Combine everything in the bowl and blend, no need to do dry/ wet separately

Recipe below makes 2 x 9 inch crusts

- 3 cups flour (I use 1 cup Buckwheat flour, 1 cup Millet flour, and 1 cup King Arthur 1:1 gluten free flour)
- 1 teaspoon salt
- 1 cup unsalted butter, taken right out of the fridge and cut into cubes
- ½ - ¾ cup ice water (add a little more if it doesn't come together)
- 1 tablespoon apple cider vinegar, white vinegar, or lemon juice (I use room temperature distilled white vinegar)

Baking:

- Roll it out flat (as even as you can, doesn't need to be perfect!)
- Push it into the pie pan. I never pre-grease the pan because of all the butter, it self-greases
- I par-bake the crust for 12-15 minutes at 425 before adding filling, but honestly you could just add filling at this point and bake as normal.

Happy Baking!

- Tomatoben