

Flakey Gluten Free Pie Crust

Makes two crusts:

- 1 ½ cups of a 1 to 1 Gluten Free baking flour
 - Add ¼ tsp xanthan (if your blend doesn't have it)
- ⅓ tsp of baking powder
- ½ tsp salt
- 6 Tablespoons very cold butter, cut into chunks
- ½ cup very cold sour cream
- Ice water, teaspoons as necessary
- Extra flour, as necessary

Directions:

1. This crust mixes up perfectly in a food processor fitted with the chopping blade but if you don't have one (or don't want to use it), mixing by hand will work.
2. Add all dry ingredients to the food processor bowl and mix well. Add cold butter and pulse in quick short bursts three or four times (or until it resembles coarse sand).
3. Add your sour cream and pulse in quick short bursts ten to twelve times or until the dough pulls together in a craggy ball.
4. Turn dough out onto parchment and work into a ball that holds together well. If your dough is too wet, add flour teaspoons at a time. If it's too dry, add ice water in the same manner.
5. Divide dough into two and shape into disks. Wrap each in cling wrap and refrigerator for at least 30 minutes (or up to three days).
6. Once chilled, roll out dough between two well floured pieces of parchment, turning the dough often so it doesn't stick. Shape dough into your pie plate, making sure to press into corners and filling any holes.
7. Chill dough again for 30 minutes (or 10 minutes in the freezer). Pierce the bottom of the crust with a fork then cover with parchment and add pie weights (dry beans or dry corn will also work).
8. Bake at 350 for 10-15 minutes or until the crust is lightly brown around the edges. Remove parchment and pie weights and allow to cool completely before filling.