

The Best Gluten-Free Pie Crust

Source: <http://backtomyroots.ca/best-gluten-free-pie-crust/>

Ingredients:

Dry Ingredients

- $\frac{2}{3}$ cup white rice flour
- 3.5 Tbsp potato starch
- 2 Tbsp tapioca flour
- $\frac{1}{4}$ tsp sea salt

Wet Ingredients

- $\frac{1}{2}$ cup cold unsalted butter, shortening or lard
- 1 large egg

Directions:

1. Combine all the dry ingredients
2. Cut the cold butter into cubes and add to the flour tossing to coat
3. Use your hands to break apart the butter into flat disk-like pieces
4. Add the egg and lightly knead until just combined
5. Pat into a disk, wrap and put in freezer for 15 minutes
6. Roll out the dough and use as your recipe calls for
7. I like to put in the freezer for another 10+ minutes right before putting it in the oven

Note:

- Premix the dry ingredients and store in an airtight container or ziplock bag for a quick pie crust without the measuring.
- You can also make the pie crust and freeze before baking