

NOTE: Read all labels to insure that all ingredients are gluten free.

Pie Crust

2 cups Tom Sawyer GF flour (sifted)

½ tsp Salt

Sift the flour again with salt

2/3 cup Unsalted butter

4-6 Tbsp Ice water

Cut 1/3 cup of butter into sifted flour and salt with a fork using a pressing down and whipping action. Blend until pieces are about the size of small peas. Do not over blend. Cut the remaining 1/3 cup of butter and repeat above cutting action.

Sprinkle ice water on top of mixture and mix well to form a ball. Separate ball into two halves. Place one half on a sheet of plastic wrap. Press and spread ball flat and roll dough out to fit the pie tin while repairing any cracks that form along the edge. Keep rolling pin well floured to prevent sticking. Invert pie tin and place on top of pie dough.

Lift crust and pie tin with corners of plastic wrap and turn over. Press the crust into pie tin and peel of the plastic wrap. Repair any areas that develop cracks. Fill pie shell with your desired filling. Roll out second dough ball as before, lift and place inverted onto filled pie shell. Form and seal crust edge, peel of the plastic wrap, and brush top with 4 to 1 sugar and water mixture.

Place in preheated oven and bake according to filling recipe.

When making a single or open face pie crust, place an empty pie tin on top of plain pie shell and bake in

375 to 400 F preheated oven for about 10 to 12 minutes or until done.