

# Gluten Free Pie Crust

Makes 2 9 inch crusts

Oven: 350°F

2/3c Brown Rice Flour

2/3c Tapioca Starch

2/3c Potato Starch

1T Guar Gum

1 ½ t Salt

10T Cold Butter

2 eggs

## Preparation:

1. Blend all dry ingredients.
2. Cut butter into dry ingredients with two knives or pastry blender.
3. Beat in both eggs into above mixture
4. Add water till dough forms. Go slowly.
5. Divide dough in half. Place half on a rice floured surface. Place other half in fridge
6. Roll dough to fit your pie pan. Be sure there is plenty of flour to prevent sticking.
7. Transfer to pan. Repeat rolling for other half of dough

You can pre baked crust if filling for a cold pie (pudding, coconut cream, etc) in a 350 degree oven till brown, around 10 minutes.

Or, fill with another pie recipes filling.

## NOTES:

Increase oven temp by 25 degrees for the high-altitude.

To transfer crust to pie pan, I roll the dough onto a floured rolling pin, and then place it on the pie pan.