

## Pie Crust



- 1/2 C multi-grain gluten-free flour,
- 1 C rice flour,
- 1 C potato starch,
- 1/2 C tapioca starch,
- 1 Tbs xanthan gum,
- 1 tsp salt,
- 1 1/2 C shortening,
- 1 large egg,
- 1/2 C cold water,
- 1 Tbs vinegar -

Assemble ingredients. Blend flours, starch, xanthan gum and salt. Add shortening. Cut in shortening until mixture resembles coarse crumbs. Beat egg, add water and vinegar. Add to flour mixture and stir. Form dough into 3 balls. Cover with plastic wrap and freeze for 1 hour. Remove from freezer and allow to stand for 15 minutes. Place on parchment paper generously sprinkled with gluten-free flour. Sprinkle top with more gluten-free flour. Cover with a second sheet of parchment paper and roll with rolling pin. Use an upside down pie tin to measure if dough circle is large enough. Dough should reach about 1 inch beyond the edge of the pan. Carefully transfer crust to a pie tin. Fill pie pan with pie filling. Brush the edges of the pie with water to help top crust adhere to bottom crust. Roll another dough ball flat and place on top of filling. Top with a second crust. Cut around the edges with a butter knife. Shape edges of pie crust by using the thumb of one hand and the thumb and index finger of the other hand. Continue around the edge of the crust. Beat an egg with a fork. Brush top of pie with beaten egg. Cut a few slits with a knife to allow steam to escape.