



Gluten-Free Pie Dough

Yield: 2 9-inch pie crusts

Ingredients



2 ½ cups
gluten-free flour



2 tsp
sugar



1 tsp
kosher salt



1 cup cold butter, cut
in small ¼-inch cubes



¾ cup water

Tools



large bowl



dry measuring
cups



measuring spoons



mixing spoon



plastic wrap

Steps

1

Add gluten-free flour, sugar, and salt to large bowl. Stir.

2

Add cubed butter. Rub between fingertips, smearing it with the flour to create tiny flakes.

3

Add water. Stir until dough comes together.

4

Form dough into 2 balls. Wrap with plastic wrap. Press to make disks. Refrigerate 1 hour.