



Gluten-Free Pot Pie Crust

Prepare a gluten-free crust to top your Jack-o'-Pot Pie.

Yield: 2 nine-inch pie crusts

Ingredients



2 $\frac{1}{4}$ cups gluten-free flour



$\frac{1}{2}$ tsp kosher salt



$\frac{1}{2}$ cup butter



1 egg

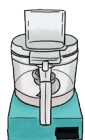


1 cup cold water



1 egg

For topping:



food processor



dry measuring cups



measuring spoons



liquid measuring cup



cutting board



rolling pin



paring knife



pie pan



small bowl



whisk



pastry brush

Steps:

- 1 Add gluten-free flour, salt, and butter to food processor. Pulse until crumbly.
- 2 Crack 1 egg. Add egg and cold water to food processor. Pulse until dough comes together.
- 3 Divide dough in two. On a lightly floured surface, roll one piece of dough to $\frac{1}{4}$ -inch thick. Reserve remaining dough for another use.
- 4 Set pie pan face down on dough. Trace a circle with a knife to cut.
- 5 Set crust on top of prepared filling in pie pan.
Note: We recommend not cutting the jack-o'-lantern face from the crust before transferring to avoid the crust falling apart.
- 6 Create an egg wash. Crack 1 egg in small bowl. Whisk until smooth.
- 7 Use a pastry brush to paint the surface of the crust with egg. This creates a more golden crust.
- 8 Bake until browned, 45-50 minutes. TASTE & SHARE!