

# Gluten-Free Pie Dough

Prepare a gluten-free version of pie dough!



Yield: 1 pie crust

## Ingredients



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



1 tsp sugar



$\frac{1}{4}$  tsp  
kosher salt



$\frac{1}{2}$  cup cold butter, cut  
in small  $\frac{1}{4}$ -inch cubes



3-5 Tbsp  
cold water

\*Recommended brand: Cup 4 Cup

## Tools



dry measuring  
cups



measuring  
spoons



medium bowl



fork



plastic wrap



cutting board



rolling pin



pie pan

## Steps

1



Stir flour, sugar, and salt in medium bowl.

2



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

3



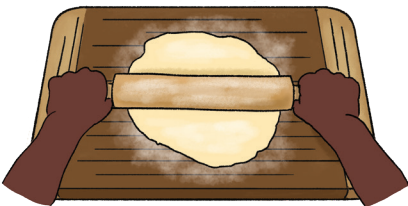
Add 3 Tbsp water and stir. Continue adding water, 1 Tbsp at a time, just until dough clumps in your hand when squeezed.

4



Form dough into a ball. Wrap with plastic wrap and press to make a disk. Refrigerate 30 min.

5



Generously flour cutting board, dough, and rolling pin. Roll dough to make a 12-inch circle.

6



Transfer dough to pie pan. Use as directed in your favorite pie recipe!