

Gluten Free Double-Crust Pie Dough

Makes enough for one double 9 inch pie

6 T ice water

3 T sour cream

1 T rice vinegar

13 ounces (2 3/4 c plus 2 T) Gluten Free Flour Blend*

1 T sugar

1 t salt

1/2 t xanthan gum

16 T unsalted butter, cut into 1/4 inch pieces and frozen for 10-15 minutes.

1-Combine ice water, sour cream, and vinegar together in a bowl. Process flour blend, sugar, salt, and xanthan gum together in food processor until combined, about 5 seconds. Scatter butter over top and pulse until crumbs look uniform and distinct pieces of butter are no longer visible; 20-30 pulses.

2-Pour half of sour cream mixture over flour mixture and pulse to incorporate- about 3 pulses. Add remaining sour cream mixture and pulse until dough comes together in large pieces around blade, about 20 pulses.

3-Divide dough into 2 even pieces. Turn each piece of dough onto sheet of plastic wrap and flatten each into 5 inch disk. Wrap each piece tightly in plastic and refrigerate for 1 hour. Before rolling out dough, let it sit on the counter to soften slightly, about 30 minutes. (Dough can be wrapped tightly in plastic and refrigerated for up to 2 days.)

From the America's Test Kitchen

How Can it Be Gluten Free Cookbook

*13 ounces (2 3/4 c plus 2T) of ATK GF Flour Blend or King Arthur GF Multi Purpose Flour (2 1/4c plus 2T or Bob Red Mill GF AP Baking Flour (2 1/2c plus 2T)

(I divide the dough into 2 pieces, press into pie pan, then freeze crust for 15min before baking.)

Sweet Potato Pie

- 2 ½ C. Sweet Potato Puree
- Zest of 1 small orange
- ⅓ t. Ginger
- 1 t. Cinnamon
- ½ t. [Real Salt](#)
- 1 T. vanilla
- ⅔ C. Honey
- 2 ½ T. [Coconut Oil](#), melted
- 3 Eggs

Filling from <http://www.mynaturalfamily.com/easyrecipe-print/32613-0/>

Partially Pre Bake pie crust at 350 for 15-20min. Then fill with pie filling and continued to bake at 350 until center was no longer jiggles.

Honey Pecan Pie

1/2 c honey
1/2 c maple syrup
3 eggs
1/3 c melted butter
1tsp vanilla
1 1/4 c Pecans

Whisk first 5 ingredients together. Add pecans and stir. Partially Pre bake GF pie crust for about 15-20 min at 350. Pour mixture in pie crust. Bake at 350 for about 30 min or until done.