

Gluten Free Double-Crust Pie Dough

Makes enough for one 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