

Gluten free sweet dough pie shell (makes two 9" crusts)

1 cup fine brown rice flour
2/3 cup potato starch
1/3 cup tapioca starch
2 tsp xanthan gum
10 Tbsp cold butter cut into 1/2" cubes
1 tsp vanilla extract
1 egg yolk
2 Tbsp cream

Sift together flour, starches and xanthan gum. Put in mixer bowl with paddle attachment. Add in butter cubes. Mix on low until butter cuts into the flour mixture, resulting in fine sand texture. Add the vanilla, egg yolk and cream. Mix to combine. Scrape dough onto piece of plastic wrap. Separate into 2 equal parts and form each into a disk. Wrap each disk in plastic and chill for at least 2 hours.

When ready to use:

Preheat oven to 350 degrees.

Place dough between two large pieces of plastic wrap. Smack with rolling pin until spread out. Roll to 10" diameter circle. Place on baking sheet in freezer for 10-15" until firm.

Remove top layer of plastic and invert dough into a 9" greased pie pan, guiding it to center. Gently press dough against bottom and sides of pie tin. Peel off plastic and trim crust. With lightly floured fingers, patch any cracks. Press edges with tines of a fork and put back into freezer until firm.

Line crust with parchment paper and weigh down with dry beans or rice. Bake on sheet for 12-15". Remove from oven, lift off parchment and rice or beans. Patch any holes or gaps with scrap dough.

Brush with egg wash gently pressing down any bubbles with your brush, and finish baking 10-12" more, or until deep golden brown.

Let cool completely and fill with your favorite custard or ready to serve fruit filling.