THE J.M. SMUCKER Co

Gluten Free Pie Crust

Prep Time	Cook Time	Serves	Difficulty
10 mins	N/A	N/A	N/A

Ingredients

- **Single Pie Crust:**
- 1 1/4 cups Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 2 tbsp granulated sugar
- 1/4 tsp salt
- 1/2 cup cubed All Vegetable shortening, well chilled
- 4 tbsp cold water
- 1 tbsp vinegar
- **Double Pie Crust:**
- 2 cups Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 3 tbsp granulated sugar
- 1/2 tsp salt
- 3/4 cup cubed All Vegetable shortening, well chilled
- 5 tbsp cold water
- 1 tbsp vinegar

Directions

Step 2:

Place flour blend, sugar and salt in a food processor. Process for 10 seconds. Add cubed shortening and pulse until combined. With motor running add cold water and vinegar. Process until dough comes together.

Step 3:

Wrap dough in plastic wrap. Chill for 30 minutes.

Step 4:

Roll dough from centre outward with steady pressure between 2 pieces or parchment paper into a circle 2” (5 cm) wider than 9” (23 cm) pie plate. Carefully remove top piece of parchment paper. Don’t worry if some dough sticks to the paper, simply peel it off. Using parchment paper prevents the crust from crumbling.

Step 5:

Invert dough on the parchment paper into the pie plate. Keep parchment paper on to press dough into pie plate. Gently remove. Patch any tears. Flute dough.

Step 7:

Place flour blend, sugar and salt in a food processor. Process for 10 seconds. Add cubed shortening and pulse until combined. With motor running add cold water and vinegar. Process until dough comes together.

Step 8:

Divide dough in two balls, one ball slightly larger than the other. Flatten balls into ½” (1 cm) thick round disks.

Step 9:

Wrap dough in plastic wrap. Chill for 30 minutes.

Step 10:

Roll larger piece of dough from centre outward with steady pressure between 2 pieces of parchment paper into a circle 2” (5 cm) wider than 9” (23 cm) pie plate. Carefully remove top piece of parchment paper.

Step 11:

Invert dough on the parchment paper into the pie plate. Keep parchment paper on to press dough into pie plate. Gently remove. Patch any tears. Roll out remaining disk and set aside.

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