

## **TRADITIONAL PIE CRUST**

*(from The Gluten-Free Good Health Cookbook)*

1 c. + 2 Tbsp Brown Rice Flour Mix\*  
2 Tbsp sweet rice flour  
1 Tbsp sugar  
1/2 tsp xanthan gum  
1/4 tsp salt  
6 Tbsp cold unsalted butter, cut into 6 pieces (don't use margarine)  
1 large egg  
2 tsp orange juice or lemon juice

In the bowl of an electric mixer, mix together the flours, sugar, xanthan gum and salt. Add the butter and mix until the mixture is crumbly and resembles a coarse meal.

Add the egg and orange juice. Mix on low speed until the dough holds together; it should not be sticky. Form the dough into a ball using your hands and place on a sheet of wax paper. Top with a second sheet of wax paper and flatten the dough into a 1-inch thickness. Roll out the dough (if it seems tacky, refrigerate for 15 minutes). Remove top wax paper and invert into 9-inch pie pan. Remove second sheet of wax paper and crimp the edges. Fill with desired filling.

Makes 1 9-inch pie crust.

\*Brown Rice Flour Mix: 2 c. Brown rice flour; 2/3 c. Potato starch (not potato flour!); 1/3 c. Tapioca flour.