



## Gluten Free Pie Crust

### Double Crust:

- 5 TBSP ice water
- 3 TBSP organic sour cream\*
- 1 TBSP rice vinegar
- 2 ¼ plus 2 TBSP King Arthur Gluten Free Multi-purpose flour
- 1 TBSP organic sugar
- 1 TSP salt
- ½ TSP xanthan gum
- 8 TBSP organic unsalted butter (cut into ¼ pieces and frozen for 10-15 minutes)
- 8 TBSP organic coconut oil (frozen for 10-15 minutes)

Combine ice, water, sour cream, and vinegar together in a bowl. Process flour, sugar, salt and xanthan gum together in a food processor until combined @ 5 seconds. Scatter butter/coconut oil over top and pulse mixture until the size of large peas, @ 10 pulses.

Pour half of sour cream mixture over flour mixture and pulse @ 3 pulses. Pour remaining sour cream mixture over flour mixture and pulse until dough just comes together @ 6 pulses.

Divide dough into 2 even pieces. Turn each piece of dough into sheet of plastic wrap and flatten each into a 5-inch disk. Wrap each piece tightly in plastic and refrigerate for 1 hour. Before rolling out dough, let sit on counter for @ 10 minutes. Dough can be wrapped tightly in plastic and refrigerated for up to 2 days.

## Vegan Sour Cream\*

- 1 can Organic [Coconut Milk](#)
- 2 Tbsp. [Coconut Vinegar](#) or White Vinegar

### Directions

- Refrigerate a full can of coconut milk for an hour or two (be careful not to shake).
- Open the can and scoop out the hardened coconut cream on the top (about a 1/2 cup).
- With a spoon, mix well, coconut cream and vinegar.
- Return to the refrigerator for an hour.
- Stir before serving.