

# Gluten & Dairy Free Pie Crust



**Prep Time :** 15 mins

**Cook Time :** 10-12 mins

**Yield :** 2 crusts

## Ingredients :

- 3 tablespoons of sugar
- 4 tablespoons of vegan butter
- 3 tablespoons of Nutiva Palm Shortening
- 1/2 cup of oat flour
- 1/2 cup of millet flour or 1/2 cup of almond flour
- 1/2 cup of gluten free all purpose flour (King Arthur brand)
- 1 teaspoon of apple cider vinegar
- 4 tablespoons of ice cold water
- High heat cooking oil

## Directions :

### Step 1

- Measure out 3 tablespoons of sugar, 4 tablespoons of vegan butter, and 3 tablespoons of Nutiva Palm Shortening.

### Step 2

- Use a fork to combine the sugar, vegan butter, and shortening in a bowl to make a vegan butter cream mixture.

### Step 3

- Grind your millet and oat flour if needed

### Step 4

- Combine 1/2 cup of millet flour or almond flour, 1/2 cup of oat flour, and a 1/2 cup of gluten free all-purpose flour in a bowl.

### Step 5

- Pour the gluten free flour mixture into the vegan butter cream mixture.

### Step 6

- Cut the flour into the vegan butter cream mixture using a fork. The gluten and dairy free pie crust mixture will have a crumbly texture.

### Step 7

- Measure out 1 teaspoon of apple cider vinegar and pour it into a small glass cup.

### Step 8

- In the cup, mix together 1 teaspoon of apple cider vinegar, 4 tablespoons of water, and one ice cube. Then, add one tablespoon of the liquid at a time to the dough. Use a fork to work the liquid into the dough. When you're able to pick up the dough and form a ball, you have added enough liquid.

### Step 9

- Divide the gluten and dairy free pie crust dough into two balls.
- Place one ball on top of a sheet of parchment or wax paper. Then cover the dough with plastic wrap. Use a rolling pin or glass bottle to roll out the dough. If you enjoy a flaky crust, roll the dough until it is very thin. (1/8 inch or thinner)

### Step 10

- Rub oil all over the inside of your pie dish.

### Step 11

- Slide your hand under the parchment paper to pick up the crust. Flip it onto the pie pan and pat the dough down into the edges of the pan.

### Step 12

- Gently lift the parchment paper. Repair any holes or tears using the excess dough that is falling over the edge of the pie dish.
- Remove the excess dough from around the edges of the pie dish. Roll the excess dough into a long, thin strip and place it along the edge of the pie dish. Gently pinch and twist the dough to create a scalloped edge.

### Step 13

- Use a fork to prick the bottom and sides of the crust to prevent it from bubbling.

### Step 14

- Bake at 425 for 10-12 minutes