GLUTEN FREE WITH JENNA

Sweet Pastry Crust

Gluten-free | Arrowroot instead of cornstarch | Makes two generously sized pie crusts

INGREDIENTS

420 g (about 3 cups)	Mock cup-for-cup all-purpose gluten-free flour
48 g	Arrowroot starch
85 g (about ¾ cup)	Confectioners' (powdered) sugar
210 g (15 Tbsp)	Salted butter, frozen and coarsely grated
3 g (¾ tsp)	Baking powder
3 g	Kosher salt
180–270 g	Ice-cold water (about ¾–1⅛ cups), added only as needed

Xanthan gum: Use a mock cup-for-cup flour blend that already contains xanthan gum. If your blend contains none, add 6 g xanthan gum with the dry ingredients.

DIRECTIONS

1. Whisk together the gluten-free flour, arrowroot starch, confectioners' sugar, baking powder, and kosher salt in a large bowl. Add the 6 g xanthan gum only if the flour blend contains none.
2. Grate the frozen salted butter directly into the dry mixture. Toss lightly as you grate so the shreds remain separate and evenly coated. Keep the butter cold.
3. Add 180 g ice-cold water a little at a time, mixing gently just until the dough holds together when pressed. Add more only if needed; do not automatically use all 270 g.
4. Divide dough into two portions, form each into a disk, and wrap well. Refrigerate at least 30 minutes before rolling.
5. Roll each disk on a lightly floured surface. Use for one top and bottom pie crust or for two single-crust pies.
6. Place the rolled crust in the pie pan, allowing dough to hang over the edge. Trim the overhang evenly to about 1 inch, fold it under, and crimp as desired.
7. For par-baking: Prick holes in the bottom of the crust with a fork. Cover with dry parchment paper and place pie weights or dry beans on top of the parchment.
8. Bake at 425°F (218°C) for 12 minutes. Carefully remove the parchment and weights, then bake for 5 more minutes. The crust can be used immediately, or cooled, wrapped, and placed in the refrigerator for up to 3 days or the freezer for up to 3 months.

MAKE AHEAD: For longer storage, wrap unbaked dough disks tightly and freeze. Thaw overnight in the refrigerator before rolling. Keep shaped crusts chilled until baking. Use par-baking directions when your pie filling calls for a prebaked crust.

Corn-free reminder: Check that your confectioners' sugar and baking powder are also made without corn ingredients.