

Gluten-Free Pie Crust — Two crusts

In mixing bowl add:

2 Tbsp. flax seed meal
1/2 cup oat flour
1 cup coconut flour
1 cup almond flour
1 Tablespoons arrowroot flour
2 Tablespoons sugar
1/2 teaspoon salt
2 sticks Earth Balance (1/2 cup)

Blend by hand with a pastry fork until all the lumps are out. Press dough into the dish, don't roll it out.



For the top crust, wet your hands. Then take small amounts of dough and press it flat, place on top, starting at the edges making a seal between upper and lower crusts. Rinse your hands and leave them wet in between each ball of dough you flatten so it won't stick to your hands. Continue on around the edge, then work your way up toward the center. It doesn't have to be perfect. Surround the edge with tin foil or other protector.

Bake for about 40 minutes, remove foil, if some parts are browned and others aren't, cover the browned parts with tin foil, leave the uncooked parts exposed and cook for another 5 minutes. Let cool before eating.