

Recipes from Gluten Free Cooking School's Gluten Free Pie Class

Easy Peasy Gluten Free Pie Crust

Does homemade pie crust scare you? My Easy Peasy pie crust recipe was designed to be easy and get “Oh, this is good!” responses from your guests. This recipe makes one double crust pie, or two single-crust pies.

INGREDIENTS:

- 1 c.cornstarch
- 1 c.tapioca starch
- 1/2 c.brown rice flour
- 1 tsp. xanthan gum
- 1 c.shortening
- 1/2 c. ice-cold water
- 1 tsp. salt

INSTRUCTIONS:

1. Combine the dry ingredients in a large mixing bowl and whisk to mix.
2. Cut the shortening into the flour mixture.
3. Drizzle the ice water over the top of the flour mixture and mix the dough until is just combined.
4. Form the dough into a disc, wrap it in plastic wrap and chill for 2 – 24 hours, or freeze for up to 3 months.
5. Roll out the dough and bake according to the directions for the pie that you are making.

Chocolate Fudge Pie

Chocolate Fudge Pie is another favorite from my childhood that I've converted to use gluten free ingredients. It's one of those pies that's very easy to make, but it tastes so good that everyone thinks that you're a pie genius.

INGREDIENTS:

- 8 Tbsp. (4 oz) butter
- 2 large eggs
- 1 c. sugar
- 6 Tbsp. brown rice flour
- 3 Tbsp. cocoa powder
- 1 tsp vanilla
- 1/8 tsp. salt
- 1 pie crust

INSTRUCTIONS:

1. Preheat your oven to 425 degrees.
2. Roll out a single pie crust and transfer it to the pie pan. Prick the bottom and pre-bake the crust for 15 minutes. Take the pie crust out and turn the oven down to 325 degrees.
3. Melt the butter together in a saucepan over low heat and then set aside.
4. In a separate bowl, combine the sugar, flour, cocoa powder and salt and mix thoroughly.
5. Add the melted butter to the dry ingredients and stir it in. Finally, add the eggs and beat everything until the eggs are completely combined.
6. Pour the filling into the pie crust and bake at 325 for 25 minutes or until just set.

Double Crust Apple Pie

Every family needs an apple pie recipes and this is ours. My children know that if they see a bag of yellow apples go into our shopping cart that an apple pie will soon emerge from our oven.

INGREDIENTS:

- 3 lbs Granny Smith apples, peeled and sliced
- 2 Tbsp margarita mix
- 3/4 c. white sugar
- 1/8 cup honey
- 1/8 c. rice flour
- 1/8 c. cornstarch
- 1.5 tsp. ground cinnamon
- 2 Tbsp. butter
- Egg wash: 1 egg yolk + 1 Tbsp milk. whisked

INSTRUCTIONS:

1. Peel, core and thinly slice 3 lbs. of Granny Smith apples. Sprinkle the apples with the margarita mix
2. Mix the sugar, honey, rice flour, cornstarch and cinnamon together in a small mixing bowl. Toss the apples in the sugar mix and set aside.
3. Roll out your bottom and top pie crusts and transfer the bottom crust to the pie pan. Put the apples into the pie crust. Dot with butter. Cover with the top crust. Pinch the edges of the pie crust together and cut steam vents into the top pie crust. Brush the top of the pie crust with egg wash.
4. Bake at 425 degrees for 15 minutes and then 350 degrees for 40 - 45 minutes.
5. Let the pie completely cool before cutting and serving.

Pumpkin Pie

A classic pumpkin pie for Thanksgiving and fall. I like my pumpkin pie without spices, but feel free to add 1 Tablespoon of Pumpkin Pie Spice.

INGREDIENTS:

- 1 single crust of my Easy Peasy Gluten Free Pie Crust recipe
- 1 15 oz. can Libby's 100% Pure Pumpkin
- 1 c. sugar
- 8 oz. evaporated milk (or any GF non-dairy milk)
- 1 teaspoon vanilla
- 2 large eggs

INSTRUCTIONS:

1. Preheat oven to 425 degrees.
2. Roll out a single crust of my Easy Peasy Gluten Free Pie Crust and prebake it in the oven for 15 minutes.
3. Meanwhile thoroughly mix the pumpkin, sugar, milk, vanilla and eggs in a large bowl.
4. Once the crust has been prebaked you can pour the pie filling into the crust, put the pie in the oven, and turn the temperature down to 350. Bake for 40 – 50 minutes or until a knife inserted in the center comes out clean.
5. Cool the pie on the counter for at least two hours, and then serve or refrigerate.