

Orchard Fruit Pie (gluten free)

made in a 9 inch pie plate

Pie Crust:

1 1/3 cup gluten free flour blend of your choice
1/4 teaspoon xanthan gum
1/4 cup sugar
1/4 teaspoon salt
6 tablespoons butter
1 egg, lightly beaten
1-2 tablespoons cold water
1/2 teaspoon cider vinegar

Filling:

4 1/2 cups fruit of your choice (cherries, berries, peaches, nectarines, apples, etc.)
1/3 cup sugar
1 tablespoon cornstarch

Topping:

1/3 cup white rice flour
1/4 cup tapioca flour
[or you can replace the rice flour and tapioca flour with a scant 2/3 cup gluten free flour blend]
1/2 cup sugar
1/4 cup (1/2 stick) butter
pinch of salt

INSTRUCTIONS:

Preheat oven to 350 degrees F.

For the crust, combine all the dry ingredients. Cut butter into the dry ingredients with a pastry cutter until crumbly. Combine the egg, 1 T water and vinegar, and mix into the butter/flour mixture. Add additional 1 T water if necessary for dough to hold together. Roll out on a lightly floured silicone baking sheet or parchment paper. Place into a 9-inch pie dish. Trim off excess (or roll under) and crimp edges. Chill crust while making the filling and topping.

Filling: combine sugar and cornstarch and gently stir into fruit.

Topping: combine flours, sugar, and salt. Cut in butter with a pastry cutter.

Pour filling into the well chilled pie dough/crust. Sprinkle topping over filling. Place pie plate on a baking pan with sides (to prevent oven spills should pie bubble over). Bake in preheated oven

for 45 to 50 minutes, or until crust and topping are lightly browned.

Let pie cool for at least one hour before serving to allow filling to set.

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