



Flaky Cassava Flour Pie Crust

Gluten-Free, Grain-Free, Egg-Free, Nut-Free

Ingredients

- 1 cup [Otto's Naturals - Cassava Flour](#)
- 2 tablespoons granulated sugar
- ½ teaspoon salt
- 12 Tablespoons (1 ½ sticks) cold unsalted butter, cut into ½ inch pieces
- ¼ cup ice water
- egg wash (optional - you can brush with cream, milk, or vegan milk to keep egg-free, it will just be less shiny)

Instructions

1. In a food processor, combine cassava flour, sugar, and salt by pulsing briefly.
2. Add cold butter and process until butter is the size of peas, about 5 seconds.
3. Add ice water, one tablespoon at a time, until just moistened and crumbly.
4. Transfer dough to a lightly floured work surface and shape into a disk. Use a rolling pin to roll the dough into a circle big enough that it hangs over the sides of your pie pan.*
5. Transfer pie crust to 9-inch pie pan and use your fingers to fit against the sides. Refrigerate while you prepare desired filling.

NOTE: The dough can be made up to 3 days in advance and refrigerated. Allow it to sit at room temperature for about 15 minutes or until pliable before rolling.

***TIP:** If the dough starts to crack while rolling, use ice water to patch it up.