

Gluten Free Cream Cheese Pie Crust



Dry Ingredients:

3 ²/₃ Cups, plus 3 Tablespoons New Hat's All-Purpose Baking Blend
Scant 1 Teaspoon Xanthan Gum
1 ¹/₄ Teaspoon Salt
¹/₄ Teaspoon Baking Powder
4 Tablespoons Cane Sugar

Wet Ingredients:

10 Tablespoons (1 ¹/₄ Stick) Cold Butter- cut in small chunks
³/₄ Package Cream Cheese (6 oz.)- Cold- cut in small chunks
2 Large Eggs, lightly beaten (At Room Temperature)
3 Tablespoons very cold Water
1 Tablespoon Cider Vinegar (At Room Temperature)

Directions:

- 👉 In a large bowl, mix all dry ingredients thoroughly and set aside.
- 👉 Place the eggs, cold water, and cider vinegar in a small bowl and stir to combine. Place the egg mixture in the refrigerator to chill.
- 👉 Cut cold butter and cream cheese into very small pieces and place in your bowl of dry ingredients.
- 👉 Using a pastry cutter or two knives, cut the butter and cream cheese into the dry mix until the mixture has balls the size of small peas. This will take two to three minutes.
- 👉 Slowly pour in the chilled egg mixture, cutting in with pastry cutter. Using hands, or large spoon, mix until egg mixture is just incorporated. Do not over mix.
- 👉 Chill dough in doubled plastic wrap for 4 hours or overnight. You can also freeze it for up to two weeks and then bake.
- 👉 Go about the standard way of rolling out dough for your favorite pies and turnovers!
- 👉 Bake according to standard times for pies and turnovers.

*Our Recommendations: Pies usually require a 425° F oven to start with. Bake for 30 minutes. Drop oven temperature to 350 degrees and slip a baking sheet under pie and bake until fruit is tender, or filling is barely jiggly, about 30-45 minutes longer. Turnovers require a 350 oven. Turnovers turn out better if placed on parchment-lined baking sheets. Depending on amount of fruit in pie, turnover baking time is approximately 15-18 minutes, or until crust starts browning at edges, turning pan around ¹/₂ way through baking time. Finished pies and turnovers can be refrigerated up to 5 days.

* Note: Gluten-Free Dough is not as pliable as Wheat Dough. If your dough happens to break, take a chill pill, and patch the dough back up. It will forgive you!