

Kristy's Gluten Free Cloud 9 Pastry Crust recipe by Kristy Kilik

This is a tasty and rustic pastry for pie tarts, pies and any creative gluten free pastry ideas

****Buckwheat in this flour makes the crust dark. This is a rustic look, not for making pretty pastry, but it tastes so darn good**** Can use other gluten free flours or regular flour in this recipe for a prettier look.

Crust Ingredients (makes 3 pies or 36 tarts):

1 1/3 cup shortening
¾ tsp sea salt
1 tsp aluminum free baking powder
½ cup boiling water
3 cup cloud 9 gluten free flour

Pie Ingredients for 1 pie or 12 tarts:

4 cups berries (saskatoons are amazing!)
½ cup coconut sugar
2 tbsp lemon juice
3 tbsp tapioca starch

Topping Ingredients for 1 pie or 12 tarts:

¼ cup butter
2 tbsp coconut sugar
1 ½ tbsp granulated sugar
¾ cup cloud 9 gluten free flour

Crust Directions:

In a large bowl, add shortening, salt, baking powder and boiling water. Beat with electric mixer until it looks like whipped cream. Add in gluten free flour one cup at a time. Make your crusts. Can be frozen or chilled until you need it.

Filling Directions:

In a large bowl, mix all the filling ingredients together and spoon into crust.

Topping Directions:

In a large bowl, put all the Topping ingredients in and mix into a crumble mixing with your hands. Sprinkle over your fruit.

Bake at 375 degrees. Baking time is vastly different every time. You just have to watch it.