

Tart Cherry Pie with Sorghum Crust

Yield: one 9 or 10 inch pie

Crust

1 cup (2 sticks) frozen butter,

*put butter in the freezer as you are getting everything else ready

1 ½ cup sorghum flour

1/2 cup sweet rice flour, plus extra for rolling the dough

6 tablespoons tapioca starch

6 tablespoons potato starch

1 teaspoon xanthan

½ teaspoon salt

½ to ¾ cup ice-cold water

Cherry filling

6 cups fresh or frozen pitted tart cherries

1 cup sugar

½ cup sweet rice flour

Make the crust

Put the flours, starches, xanthan, and salt in a large bowl. Mix thoroughly. Cut the butter into small pieces. Mix the butter pieces into the flour mixture with a pastry cutter or two forks. Work the butter into the flour until it resembles coarsely ground corn meal.

Add the ice-cold water and mix until you can mold the dough into a smooth ball, with no crumbles. Start with ½ cup water, add more, a tablespoon at a time. If you add a bit too much water, you can add a bit more flour. Shape the dough into two thick disks, wrap each in plastic wrap and put in the fridge for about 30 minutes.

Preheat oven to 450 degrees.

Now comes the fun part. This dough is a bit tricky, but I think all piecrust dough is tricky. Generously flour (gluten free of course) a sheet of parchment paper, or a large non-stick mat. Flour the top of one disk of dough, and cover with another layer of parchment. Roll this out with a rolling pin, making sure it is big enough to cover the pie pan. Uncover the dough, gently put it in the pan, and peel off the paper. Not to worry if the dough cracks. Simply pinch it back together. Leave the overhanging dough alone for now. Set the pan aside and roll out the other disk.

Put the cherries in the dough-lined piecrust. Top the cherries with sugar and sweet rice flour. Put the top crust on the pie. Run a knife around the edge of the pie plate to remove extra dough. Crimp the edges with a fork or your fingers. Cut a pretty cherry design in the middle of the crust to let steam and lava like hot filling escape.

Put the pie on a rimmed cookie sheet to catch any overflow.

Bake at 450 degrees for 20 minutes. Then turn down the oven to 350 and bake for another hour if using fresh cherries. Or up to 1 ½ hours more if using frozen cherries. You want to see red filling oozing out of the crust in spots.

Allow to cool completely before cutting.

Read more: <http://blog.kitchentherapy.us/2009/06/gluten-free-fathers-day-dinner/>