



Sorghum Pie Crust



Twin Valley Mills

You can use this easy-to-make gluten-free pie crust in any of your favorite pie recipes.

INGREDIENTS

1 cup sorghum flour
1/3 cup butter or trans-free shortening
1/2 teaspoon salt
1 teaspoon xanthan gum
2-3 tablespoons of water

INSTRUCTIONS

1. Mix flour, salt, xanthan gum and shortening as you would the dry ingredients in any other pie crust.
2. Add water and pat into 9” pie plate.
3. Add filling and bake according to your favorite pie recipe.

Notes:

If complete pie is not baked, bake the crust on its own in oven at 400°F until brown (8 to 10 minutes). You can double the recipe to make a top and bottom crust.

*This recipe was adapted by Verleen Vorderstrasse, for Twin Valley Mills, LLC and is provided courtesy of **Twin Valley Mills**.*

Nutrition facts per serving: Calories: 1300, Total Fat: 8 g, (Saturated Fat: 5 g), Sodium: 150 mg, Carbohydrate: 13 g, Fiber: 2 g, Protein: 2 g.