

GLUTEN FREE STRAWBERRY RASPBERRY RHUBARB CUTOUT PIE

ADAPTED FROM THE ALTERNATIVE BAKER COOKBOOK

/ makes one 9" pie, about 10 servings /

PIE DOUGH FOR CUTOUT PIES

¼ CUP PLUS 2 TBSP ICE WATER

¼ CUP PLUS 2 TBSP WELL SHAKEN BUTTERMILK

½ CUP GF OAT FLOUR

¼ CUP SWEET RICE FLOUR

¼ CUP PLUS 2 TBSP MILLET FLOUR

3 TBSP TAPIOCA FLOUR

4 TBSP GROUND WHITE CHIA SEED

1½ TBSP ORGANIC GRANULATED CANE SUGAR

¾ TEASPOON FINE SEA SALT

12 TBSP COLD, UNSALTED BUTTER, SLICED ¼-INCH THICK

DIRECTIONS FOR THE DOUGH ARE LISTED BELOW AND DETAILED WITH PHOTOS FOR EACH STEP IN THE BOOK.

Place the dry ingredients in a large bowl.
Add the sliced butter.

Use a pastry blender to work the butter into chunks the size of almonds and peas.

Gradually add the liquid by the tablespoon, tossing the dough to distribute evenly.

Fraisage by scraping portions of the dough across the counter to form thin sheets.

Alternatively, make the dough in a food processor.



Chill the dough until cold.

Dust with flour to prevent sticking.

Slowly press and roll into an even round.

Fold the dough in thirds and in thirds again for extra layers.

Shape the crust in the pan, tucking the edges under.

Use your thumb and forefingers to form a fluted edge.

Pierce, chill again and bake!

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CRUST

1 RECIPE PIE DOUGH FOR CUTOUT PIES

1 GF OAT FLOUR, FOR DUSTING

FILLING

2½ CUPS RHUBARB TRIMMED AND SLICED ½-INCH THICK

2 CUPS HULLED AND QUARTERED STRAWBERRIES

2 CUPS RASPBERRIES

FINELY GRATED ZEST FROM 1 MEDIUM-SIZED LEMON

1 TBSP LEMON JUICE

¾ CUP ORGANIC GRANULATED CANE SUGAR

¼ CUP CORNSTARCH

¼ TSP FINE SEA SALT

FOR FINISHING

1 TBSP MILK OR CREAM

1 TBSP COARSE SUGAR (DEMERARA OR TURBINADO)



POSITION A RACK IN THE LOWER THIRD OF THE OVEN, A BAKING STONE IF YOU'VE GOT ONE AND PREHEAT TO 425 DEGREES. LINE A RIMMED BAKING SHEET WITH PARCHMENT PAPER.

STEP ONE Make a bottom crust with the larger round of pie dough. Chill the crust until firm, 30 minutes. On a surface dusted lightly with oat flour, roll out the smaller dough to a 9-inch round about ¼-inch thick. Use a fluted biscuit cutter (or round glass) to cut 1½-and/or 2-inch rounds close together. Stack the rounds on a plate and chill until firm, 20 minutes.

STEP TWO To make the filling, place the prepared fruit in a large bowl and add the lemon zest and juice, cornstarch and salt. Use a flexible silicone spatula to stir gently to combine, and let sit for a few minutes to draw out the juices a bit.

STEP THREE Spoon the fruit and juices into the chilled crust, smoothing it flat. Place the chilled dough rounds over the top of the fruit, overlapping them slightly and leaving lots of windows for the steam to escape. To finish, brush the rounds with milk or cream and sprinkle with the coarse sugar.

STEP FOUR Place the pie on the lined baking sheet and place in the oven on the baking stone. Bake at 425 degrees for 15 minutes, then decrease the oven temperature to 375 degrees and continue baking until the crust is golden and the fruit is bubbling furiously, 35-50 more minutes. Let the pie cool completely to set the fruit, at least 2 hours, then cut into wedges and serve at room temperature. The pie is best shortly after baking and will keep at room temperature for up to 1 day, or refrigerated for up to 3 days.

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