



(Inspired by Gluten-Free, Dairy Free Chocolate Raspberry Pie from Living Without)

Chocolate Pie Crust

2 Tablespoons buckwheat flour

1 Cup GF Flour blend

1/2 teaspoon xanthan gum

2 Tablespoons cocoa powder

3 Tablespoons Sugar

1/4 teaspoon salt

1/2 cup blue bonnet light margarine (or other GFCF margarine)

1 Egg Yolk

1 Tablespoon Water

Preheat oven to 375 and grease a pie plate. Mix dry ingredients. Process with butter in a food processor. Mix egg yolk and water and pour into food processor. Will clump together into a ball. Grease a 9 or 10 inch pie plate and push dough against pie plate to create a nice crust. If it is too sticky wet or grease your fingers and/or use lightly greased wax paper. Cook for 20 minutes and cool on a rack.

If you want a crust for a 9X13 cake pan just double the recipe. This would be great for Ice cream sandwiches this summer!

<http://www.lincolntent.com/GFCF-Sauces.html>