



## GLUTEN FREE PASTRY

### Ingredients

250g Cream Cheese

150g Butter

½ tspn Salt

2 Cups Orgran Plain Flour

1 tbspn Orgran Gluten Substitute (CfG)

### Method

Using a food processor, cream together the cold butter and cream cheese.

Add the flour, salt and Orgran GfG. Pulse until all ingredients are combined.

At this stage it will look a little crumbly. If it seems too dry, add a dash of cold water.

Turn onto baking paper that has been sprinkled with Orgran Plain Flour, knead together until pastry forms into a ball. It is now ready to roll out and use.

For easy rolling, roll out pastry between tow sheets of baking paper.