

Sue's Pastry

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| 1 ½ cups | tapioca flour |
| 1 ½ cups | cornstarch |
| ½ cup | potato starch |
| 3 cups | sweet rice flour |
| 2 tsp | guar gum |
| 1 tsp | salt |
| dash | sugar |
| ½ pkg | hard margarine |
| ½ pkg | butter flavored shortening |
| 1 | egg |
| 2 tbsp | egg whites |
| 2 tbsp | cider vinegar |
| ½ cup | ice water |

Measure dry ingredients into a large bowl. Cube the margarine and shortening and place on top of the dry ingredients. Using a pastry blender, cut the margarine and shortening into the dry ingredients until the pieces are small and uniform.

Place egg, egg whites and vinegar in a measuring cup, fill with very cold water to the 1 cup mark, mix. Pour the liquid over the dry ingredients, mix with a fork and then with your hands, until the pastry comes together and is smooth.

Portion the pastry in 5 or 6 discs and wrap in plastic wrap. Keep in the fridge for up to one week, or the freezer for up to 6 weeks.