Gluten Free Puff Pastry

2 cups less 2 Tbsp GF Flour Blend\* (I used our Cup4Cup-Style GF flour blend)

1½ tsp salt

½ cup ice cold water (or more as needed)

1 cup butter, cold but not hard

Additional tapioca flour for rolling dough

In a large bowl, mix flour and salt together. Stir in the water until a dough forms, as more water if needed. Use hands to form a ball, if dough is too met and sticky and a bit more flour. Wrap ball in damp towel and place in fridge while you prepare the butter packet.

Shape butter into a a 4"x4"x1" thick square. Chill so it is cold and firm, but not hard.

Flour work surface with come tapioca flour. Flatten dough, and using hands, pull out and shape so each side has a 5” flap, and center is still 4”x4” – will look like a cross.

Place butter packet in center of dough, and fold flaps over butter to create a package. Press corners and edges together to completely enclose butter.

Use rolling pin to press down a few times in each directions. This will help butter to set in place. Flip packet over, dust with some tapioca flour.

Press/roll out dough to roughly ½” thick and 18”x8”, pressing dough back together if breaks. Fold the top third to the center, then fold over on itself again (like folding a business letter). Brush off any flour and you fold, to reduce the amount of flour that’s gets incorporated.

Press together edges, turn dough 90degrees, then roll out again to 18x8. Fold into thirds again and repair edges. Turn dough 90degrees then make a mark so you know which way to start rolling. Wrap in plastic wrap and chill dough for 15 minutes.

Repeat the entire folding/rolling/rotating process four more times for a total of 6 turns. Chilling the dough after every second turn, this is to ensure the butter doesn’t get too soft and make the dough stick to the surface.

Your dough should have gone from streaky looking (from the butter), to completely smooth and even colored/textured.

Shape the dough into 8"x5"x1", then roll/cut out according to the recipe you're needing the puff pastry for. If you don't need it right away, cover with plastic wrap (I don't recommend rolling it up) and refrigerate. To use, remove from fridge and allow to soften for an hour at room temperature (easier to roll and doesn’t crack).

**Notes**

**\*If you are using another flour blend, be sure to add 1 teaspoon xanthan gum to your dry ingredients.**

**-If you aren’t going to use the dough that day, freeze it for later use: roll dough out to ¼” thick, place on a plastic lined baking sheet. Cover with more plastic wrap and freeze flat. Once solid, remove from baking sheet and tightly wrap again. To thaw, unwrap and allow to warm on a floured surface. Make sure you don’t cut the dough when it’s frozen, as it will crimp the edges and prevent good rising.**