

GLUTEN FREE PIZZA CRUST!

INGREDIENTS

- 3 cups gluten free flour blend* (1 cup brown rice flour, 1 cup white rice flour, 1 cup tapioca flour, 1/2 tsp xanthan gum) **You may need to add more flour, up to ½ cup depending on what type of flour you use.**
- 1 tsp salt
- 1/2 tsp baking powder
- 3 Tbsp sugar, divided
- 1 Tbsp yeast
- 1 1/4 cup warm water, divided
- 1 Tbsp olive oil

INSTRUCTIONS

1. Preheat oven to 400 degrees.
2. In a small bowl, combine yeast and 3/4 cup warm water – about 110 degrees. Too hot and it will kill the yeast! Let set for 5 minutes to activate. Sprinkle in 1 Tbsp of the sugar a few minutes in.
3. In a separate bowl, combine gluten free flour blend, salt, baking powder and remaining 2 Tbsp sugar. Whisk until well combined.
4. Make a well in the dry mixture and add the yeast mixture. Add the olive oil and additional 1/2 cup warm water before stirring. Then stir it all together until well combined, using a wooden spoon (see photo).
5. Lightly coat a baking sheet or pizza stone with non-stick spray and plop your dough down. Using your hands and a little brown rice flour if it gets too sticky, work from the middle and push to spread/flatten the dough out to the edge (see pictures). You want it to be pretty thin – less than 1/4 inch.
6. Put the pizza in the oven to pre-bake for roughly **8- 10 minutes**, or until it begins to look dry. Cracks may appear, but that's normal and totally OK. You can also flip the pizza if you desire a crispy crust. Bake for an additional **8-10 minutes**.
7. Remove from oven and spread generously with your favorite pizza sauce, cheese and desired toppings. Or you can freeze them, wrapped tightly and use them at a later date or continue and cook for about **8 – 10 minutes** or until the cheese has melted
8. Cut immediately and serve. Reheats well the next day in the oven or microwave.