

Gluten Free Pizza Crust (for one crust)

All ingredients should be at room temperature. Recipe is for one 12-13 inch pizza.

If a thinner crust is desired, the extra dough may be used for bread sticks or a larger pizza. NOTE: Read all labels to insure all ingredients are gluten free.

Yeast Preparation; place in small mixing bowl

2 tsp. - Sugar

¼ cup + 3 Tbsp. - Warm water (100-105 deg F)

1 pkg - Rapid rise dry yeast (gluten free)

Combine sugar and water, then sprinkle yeast on top. Mix well. Set aside. Mixture should develop nice foam on top.

Dry Ingredients; place in medium size mixing bowl

1 ¾ cup - Tom Sawyer gluten free flour

1 tsp. - Italian seasoning (adds flavor but is optional)

½ tsp. - Salt

2 Tbsp. - Dry low fat powdered milk

1½ tsp. - Baking Powder (gluten free)

Blend dry ingredients well

Wet Ingredients; place in medium mixing bowl

2 tbsp. - Olive oil

½ cup - Refrigerated egg product (recommend Egg Beaters)

1 tsp. - Vinegar (gluten free – rice, apple, or wine)

Add yeast preparation and mix well

Pour wet ingredients slowly into dry ingredients while mixing well. Blend until dough develops a sheen and is very soft and sticky. It may be necessary to add extra flour or water to develop the proper consistency. If necessary, add flour or water 1 T at a time to achieve this consistency. Gluten free flour requires slightly more liquid to allow the yeast to rise. If the dough is too dry, a rise cannot be obtained and will be thin and tough. If the dough is too moist, the rise will collapse during the rise. Note: at this point the dough may be refrigerated or frozen for future use.

Place dough on greased and gluten free floured pizza sheet, cover with plastic wrap and press dough out, under the wrap, to achieve a thickness of about ¼ inch and with a rim crust as desired. Let stand in warm place for 10 minutes or more then add sauce and toppings as desired. Place the pizza in preheated hot oven at approximately 450 to 500 degrees (F) and bake for 15 to 20 minutes or until done.

Please visit www.GlutenFreeFlour.com for more delicious recipes.