

GF Gluten-Free Pizza Crust

Makes 8 Slices/Servings

Prep Time: 10mins | Total Time: 40 mins

Ingredients:

- » 1 Tbs Dry Yeast
- » 2/3 cup Brown Rice Flour
- » 1/2 cup Tapioca Flour
- » 2 Tbs Powdered Milk
- » 2 tsp Xanthan Gum
- » 1/2 tsp Seasalt
- » 1 tsp Unflavored Gelatin (~1/2 Knox Gelatine Packet)



Photo by: Marshall Oram

-
- » Italian Seasoning (I use 1/2 tsp Oregano, 1/2 tsp Garlic Powder, 1/4 tsp Onion Powder, 1/2 tsp Rosemary: Adjust for your taste)
 - » 1/2 tsp Sugar (or 1/2 tsp honey or 1/2 tsp agave nectar)
 - » 1 tsp Olive Oil
 - » 1 tsp Cider Vinegar
 - » 2/3 cup Water (110° F, aka warm from the tap)

Directions:

1. Preheat oven to 425° F
2. In medium bowl using regular beaters (not dough hooks), blend all ingredients on low speed. Once combined, increase speed slightly and beat for 2-3 minutes. (If mixer bounces around bowl, dough is too stiff. Add water if necessary, one Tbs at a time, until dough does not resist beaters.)

Dough will resemble soft bread dough.

3. Prep pizza stone or 12-inch pizza pan with a dusting of brown rice flour.
 4. Coat hands in olive oil to remove dough from mixing bowl.
 5. Liberally sprinkle rice flour on dough, then press dough into stone/pan, continuing to sprinkle with flour to prevent sticking to hands. Make edges slightly thicker to hold toppings. (on a pizza stone, make sure to separate the pressed dough from the stone with spatula, this will save you a big headache later.)
 6. Brush pressed crust with olive oil.
 7. Bake pizza crust for: 11 mins (pizza stone) or 13 mins (pan).
 8. Remove from oven.
-
9. Spread pizza crust with 1 cup of pizza sauce, 1 cup mozzarella, and season with: oregano, rosemary, garlic salt, & black pepper to taste. Return to oven.
 10. Bake another 14 mins (pizza stone) or 15 mins (pizza pan) or until top is nicely browned.
 11. Remove, slice into 8 and enjoy!

Nutrition Facts

Pizza as Listed (Crust Only)
Serving Size: 1 Slice
Servings per Recipe: 8

Calories 151 (92)

Total Fat	5.3g (1.9g)
Saturated Fat	2.1g (0.2g)
Cholesterol	11.7mg (0.6mg)
Sodium	262mg (165mg)
Total Carbohydrates	19.9g (16.6g)
Dietary Fiber	1.8g (1.3g)
Sugars	4g (1.8g)
Protein	6.7g (3.1g)