

GLUTEN-FREE PIZZA

Makes two 9" deep dish pizzas or one 12" to 13" thinner pizza

We've suggested Pizza Margherita, which is a simple introduction to pizza making.

For the Crust:

1 package Gluten-Free Pizza Mix (1.15 lb)	1 cup warm water
2 T olive oil for the dough	2 T olive oil for the pan
1 tsp white vinegar	1 1/2 T yeast

- ❖ Dump the mix in a large mixing bowl.
- ❖ Add the wet ingredients and stir vigorously with a wooden spoon until well-combined; or, beat on medium high speed with a stand or hand mixer for 4 minutes. The mixture will be very sticky and thick.
- ❖ Cover the bowl and let the dough rest for 30 to 45 minutes.
- ❖ Preheat the oven to 425 degrees.
- ❖ Pour 2 tablespoons of olive oil in the center of a round pizza pan.
- ❖ Scrape the dough into the puddle of olive oil; then, using wet fingers, push the dough

outwards toward the rim of the pan to form a circle of dough. You will need to turn the pan as you go. The dough will look uneven and lumpy, but you can smooth it out using wet hands.

- ❖ Let the dough rest 15 minutes uncovered.
- ❖ Bake for 10 to 15 minutes or until the crust has lost its sheen and looks slightly dry.
- ❖ Remove from the oven and layer with your favorite toppings. Bake an additional 10 to 15 minutes depending on the toppings.
- ❖ Remove from the oven, cut with a pizza cutter and serve hot.

For the topping:

1/2 cup Marinara Sauce	1 tsp garlic granules
4 cups shredded mozzarella	olive oil to drizzle over the top
1 T crumbled dried oregano	salt and pepper to taste

- ❖ Top pizza dough with ingredients in the order listed, then bake according to above instructions.