

Gluten-Free Pizza Crust Recipe

Pizza is one of the most sought after gluten-free foods. Making your own at home allows you to eliminate the risk of cross contamination from ingredients and preparation methods. Here is our favorite made from scratch gluten-free pizza recipe.

Ingredients

Dry Ingredients

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|-----------------------|--------------------------|
| 170g brown rice flour | 15 g yeast |
| 50 g tapioca flour | (4 ½ tsp or two packets) |
| 67 g potato starch | 1 tbsp xanthan gum |
| 62 g millet flour | 1 tsp salt |
| 65 g sorghum flour | |

Wet Ingredients

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|---------------------------|
| 300 g warm water |
| 1 tsp apple cider vinegar |
| 2 tbsp olive oil |
| 1 tbsp sweetener |

Directions

1. Place a pizza stone in the oven and preheat to 230°C for at least 15 minutes before you are ready to bake the pizza dough.
2. Add the dry ingredients (**all flours, yeast, xanthan gum, and salt**) to the bowl of a stand mixer fitted with a paddle (not dough hook). Mix the dry ingredients in the bowl to make sure they are well blended.
3. Turn the stand mixer on low and add the **warm water, vinegar, oil and sweetener**. Mix for 30 seconds. Raise the speed to medium and mix for 2-3 minutes. The dough will sticky/tacky, but will almost be a ball.
4. Cut 2 pieces of parchment paper that are slightly smaller than the pizza stone or tray.
5. With wet hands, divide the dough into 2-4 portions and place each on a parchment sheet.
6. Spread dough to about 5mm (¼") thick
7. Fold the edges toward the center to make a crust. Prick all over with a fork to prevent uneven rising and bubbles.
8. Open oven and carefully slide crust and parchment paper onto the hot baking stone. (or place on a hot metal tray).
9. Bake crust 6-8 minutes or until just getting browned on the edges and on top. It should be a little puffy. Remove the crust from the oven, remove parchment and place crust on a wire rack to cool.

Pizza Prep!

1. Place pizza stone in oven and preheat oven to 230°C.
2. Add a thin layer of sauce to the crust, top with cheese and your favorite gluten-free ingredients. Don't add too many toppings or crust may become soggy.
3. Place pizza directly on baking stone or on a baking pan. Bake for approximately 12-15 minutes until the edges of the crust are brown and the cheese is melted.
4. Remove from oven and place on a cooking rack for 3-5 minutes. Slice and enjoy!