

'GLUTEN-FREE DOORWAY'

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'Gluten-Free Pizza Crust (Without Yeast)'

Preheat oven to 375-degrees. Spray a 15-inch pizza pan with cooking spray. Rub spray smooth with fingers.

Step 1. In a large bowl, whisk together the following ingredients:

2 cups "All-Purpose Flour Blend"
1-1/2 teaspoons xanthan gum
3/4 teaspoon salt
1 teaspoon egg replacer
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon cream of tartar
1/2 teaspoon sugar
1-1/2 Tablespoons Potato Flour (not Potato Starch Flour)

Step 2. In a medium bowl, whisk together the following liquid ingredients, then blend well into the dry ingredients with a wooden spoon:

2 whole eggs plus 1 egg white
3 Tablespoons melted butter
2 Tablespoons extra-light olive oil
1/2 teaspoon apple cider vinegar
1/2 cup plain yogurt (Fat-free is fine.)
1/4 cup milk (I use 2% lactose free.)
scant 1/3 cup water

Step 3. With a spatula, scrape all of the batter onto pizza pan, then with hands moistened well with olive oil, spread batter to the proper shape, covering the entire pan. *(On the lighter side, I do karate chops to the dough around the pan at the outer edges so as to make edges erect. Take out all of your frustrations with shaping this dough and don't be afraid to pat it firmly!!)* Place pizza in the oven on the middle rack. At the same time, place a pizza stone (if you have one) on the bottom rack to heat. Allow pizza crust to bake for 15 minutes. While it is baking, get all of your toppings in place ready to arrange on half-cooked pizza dough. After 15 minutes, remove pan from oven, along with the pizza stone. (Wear baking mitts on both hands for safety!) Using a stainless steel spatula, slide pizza onto pizza stone. Working quickly, place your toppings on the dough and return to the middle shelf of the oven. Bake for an additional 15-20 minutes, and even longer if desired. Cut and enjoy!

NOTE: Using English muffin rings, this dough makes excellent hamburger buns. Just place the rings on a cookie sheet, spray rings and sheet with cooking spray, and fill rings about 3/4 full, using fingers as with the pizza dough to shape. Bake for approximately 20 minutes at 375-degrees. Remove and let cool on a baking rack. When cool, cut in half with a bread knife. (Can be frozen for up to a month or two.)