

Gluten Free Pizza Dough

makes one 10-16 inch pizza sheet

Ingredients:

- 2 tsp active dry yeast
- 1 tsp sugar
- 3/4 cup water (warm)
- 1 egg
- 1 Tbsp olive oil
- 1-1/2 cups gluten free all-purpose
baking flour
- 2 tsp xanthan gum
- 1/2 tsp sea salt



Directions:

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1. Preheat an oven to 425°F and grease a 10- to 16-inch pizza sheet.
2. Combine yeast, sugar and water in a large bowl and let stand about 5 minutes.
3. Combine dry ingredients in separate bowl. Add egg and oil to wet ingredients, then add dry ingredients. Mix with a hand mixer for a minute, adding a teaspoon of water if dough moves up beaters.
4. Scoop onto greased pizza sheet. Wet your hands with water and spread dough over sheet and smooth. For a thicker crust, let rise for 10 - 15 minutes. Otherwise, continue with the baking directions below.
5. Cover with favorite sauce and toppings. Bake at 425°F for 15-20 minutes.