

Gluten Free Pizza Crust (makes 9 crusts)

2 Tbsp Yeast
2 tsp Sugar
2 $\frac{3}{4}$ c Rice Milk

Microwave the milk until room temperature (about 2 minutes). Then stir in yeast and sugar. Let sit until mixture starts to bubble (2 – 3 minutes). Then add:

4 tsp Olive Oil
4 tsp Cider Vinegar

Pre-mix these dry ingredients in medium mixing bowl:

2 $\frac{3}{4}$ c Brown Rice Flour
2 c Corn Starch
4 tsp Xanthan Gum
2 tsp Salt
1 $\frac{1}{4}$ tsp Fennel Seed
1 tsp Rosemary (dried)
1 $\frac{1}{2}$ tsp Garlic Powder
1 $\frac{1}{4}$ tsp Oregano

Create a “hole” in the dry ingredients and add the liquid mixture. Stir until well mixed (will be sticky). Divide dough into 5 $\frac{1}{2}$ ounce portions.

I used 8 $\frac{1}{2}$ inch dark cake pans. Spread butter, olive oil, shortening, or cooking spray in the pan and then sprinkle a bit of rice flour on top of that. Hand flatten the dough to cover the entire bottom of the pan, keeping the thickness uniform. Add more rice flour as needed to keep dough manageable. Let each of the pans sit for 3 – 4 minutes after spreading the dough. Using a dinner fork, poke holes (dock) in each crust to prevent large bubbles from forming. Cook in 450 degree oven for 5 minutes. Let cool.

Stack the crusts on top of each other. Apply weight (approximately 5 pounds) to the stack for about 10 minutes. This keeps the crusts' edges from curling up.

At this point crusts can be separated and individually frozen.

To Make A Pizza: Return the crust to the 8 $\frac{1}{2}$ inch pan with the browned (bottom) side of the crust up. Brush olive oil over the surface of the crust to prevent the crust from becoming soggy. Add your favorite sauce and toppings. Bake at 450 degrees until it looks done.