

This classic gluten free pizza recipe has only 6 ingredients, is easy to make and shape like “real” dough, only needs one rise, and no kneading.

INGREDIENTS:

- 3 cups (420 g) all-purpose gluten free flour blend, plus more for sprinkling
- 3 teaspoons xanthan gum, omit if your blend already contains it
- 1 tablespoon (9 g) instant yeast
- 1 ½ teaspoons (6 g) granulated sugar
- 1 ½ teaspoons (9 g) kosher salt
- 1 ⅛ cups (9 ounces) warm water, (about 95°F)
- 4.5 tablespoons (63 g) extra-virgin olive oil, (plus more for brushing)
- Your favorite pizza toppings



INSTRUCTIONS:

1. In the bowl of your stand mixer fitted with the paddle attachment or your food processor fitted with the plastic blade, place the flour, xanthan gum, (optional Expandex), yeast, and sugar, and whisk to combine with a separate, handheld whisk. Add the salt, and whisk again to combine well.
2. Add the water and olive oil and mix on medium speed in your stand mixer or pulse in your food processor until the dough begins to come together.
3. Turn the mixer to high speed or your food processor on and process until the dough is no longer a ball but has begun to appear whipped (about 3 minutes). This is designed to add air to the

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Recipe source <https://glutenfreeonashoestring.com/gf-pizza-dough>

dough, which will make it easier to handle after chilling, and rise better in the oven.

4. Transfer the dough to an oiled container with a tight-fitting lid or a greased bowl, spray lightly with cooking oil spray, and cover tightly.
5. Place in a warm, draft-free area to rise until it's about 150% of its original volume (about an hour) or refrigerate the dough for up to 3 days.
6. When you're ready to make the pizza, place a pizza stone or overturned rimmed baking sheet in the oven and preheat it to 400°F.
7. If you've refrigerated the dough, work with it straight from the refrigerator. If you haven't, place the tightly sealed dough in the refrigerator to chill for at least 15 minutes before working with it, as it's easiest to work with when it's chilled.
8. To make pizza, place the dough on a lightly floured surface and sprinkle the top lightly with a bit more flour. Knead the dough gently until it's smoother and not sticky, then divide it into two equal portions. Cover the unused portion, so it doesn't dry out.
9. With floured fingers, roll the first piece of dough into a ball and then press it into a disk. Begin pressing the dough from the center toward the edges with floured fingers to create a disk with a raised edge.
10. Continue pressing the dough with floured fingers toward the edge until you have about a 10-inch round. Move the dough frequently, sprinkling with more flour as necessary to prevent sticking.
11. Place a large piece of unbleached parchment paper onto the pizza peel or cutting board that you plan to use to transfer the pizza dough to the oven. Lift the dough gently onto the paper on top of the pizza peel.
12. While the dough is on the paper use a small rolling pin or pizza roller to smooth out the dough where there are uneven marks from your fingers. The dough will end up about 11- to 12-inches in diameter.

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13. Use a pastry brush or your fingers to paint the top of the dough with olive oil, making sure to coat the edges generously.
14. Transfer the dough to the pizza peel or baking sheet in the preheated oven. Bake the dough plain for 5 to 7 minutes, or until the crust has begun to crisp on the underside.
15. Remove the crust from the oven using a pizza peel or large spatula. At this point, the parbaked crust can be cooled completely, wrapped tightly and frozen for at least one month. Simply defrost at room temperature and then continue with the recipe as written.
16. To continue preparing the dough, add your favorite toppings to the parbaked crust, and return the pizza to the hot oven until any cheese is melted and the edges have browned and puffed (another 5 to 7 minutes).
17. Remove the pizza from the oven using a pizza peel or large spatula and allow it to set for 5 minutes before slicing and serving.

NUTRITION

SERVING: 1

pizza | CALORIES: 305kcal | CARBOHYDRATES: 171g | PROTEIN: 8g | FAT: 32g | SATURATED FAT: 4g | POLYUNSATURATED FAT: 3g | MONOUNSATURATED FAT: 23g | SODIUM: 1930mg | POTASSIUM: 27mg | FIBER: 10g | SUGAR: 3g | VITAMIN C: 0.01mg | CALCIUM: 6mg | IRON: 0.2mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.