

Gluten-Free Pizza recipe from mix

Makes 1 large or 2 small pizzas

10.5 oz (1 1/4 c) warm, not hot, water (between 95F-105F)

1 tablespoon olive oil

1 Bag of Artisanal Delights by Amy gf pizza dough mix

2 1/4 tsp / 7 gm / 1 packet yeast

White rice flour for rolling

Optional: Cornmeal for baking

1. Place water and oil in a stand mixer fitted with dough hook. Optionally, you can do this by hand with a rubber spatula in a medium to large bowl.
2. Add yeast and pizza dough mix. Mix on medium for 3-5 minutes, making sure to scrape down occasionally. Dough should be formed into a ball and slightly tacky but not dry. If mixing by hand, knead with one hand in the bowl for a few minutes.
3. Cover with warm wet kitchen towel and place in a warm part of the kitchen. Optionally, to bake later, place in the fridge in a plastic bag with room to expand for up to 3 days or freeze. If chilling, make sure to bring to room temperature for at least an hour if chilled or thaw if frozen before continuing to the next step.
4. Let rise in warm place, 60-90 minutes or until double.
5. If using a pizza stone or steel, put that in the oven before turning it on. Preheat oven to between 450F and 475F about 30 minutes before the dough has finished rising.
6. Cut parchment paper; either one piece that is 12" or two about 10" each.
7. Once risen, roll dough into two 8" circles or 1 large pizza using rice flour.
8. Place cornmeal on parchment if using. Place pizza dough on top. Fold the outside edges over to create a crust. Prick the center all around with a fork to prevent puffing (you don't need to prick the edges).
9. Place this on a baking tray or transfer the parchment directly on top of the stone in the preheated oven.
10. Par-bake 5-7 minutes or until golden on the edges and middle.
11. Remove from oven and add sauce, cheese, and toppings.
12. Place back in the oven for 8-10 minutes or until bottom is crisp, crust is brown, and cheese is melted.