Gluten Free Pizza

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DOUGH::

3 + Cups of a good gluten free flour blend, (use my recipe)

1/2 tsp. xanthan gum

1 tsp. salt

1/2 tsp. baking powder

3 Tbs. sugar

1 Tbs. (or 1 packet) dry yeast

1 ¼ - 1½ cups warm water

1 Tbs. olive oil.

1. Gather your ingredients for the crust

2. In a small bowl, mix yeast with 3/4 cup warm water, (110*), & 1 Tbs. sugar. Stir well until yeast is dissolved, cover and set aside for about 5 minutes.

3. Meanwhile, whisk together your dry ingredients in a large bowl: **3 Cups** of gluten free flour blend, 1/2 tsp. xanthan gum, 1 tsp. salt, 1/2 tsp. baking powder, 2 Tbs. sugar. Make a well in the center of the dry mix.

4. Pour in the yeast mixture, an additional 1/2 cup warm water and 1 Tbs. olive oil. Mix it well with a wooden spoon and add up to 1/4 cup warm water as needed to make a soft dough, but NOT goopy, (like most gf dough recipes seem to be!). You may need to add a teensy bit of gf flour, alternately. Mix it a bit to get to the right consistency. You should be able to hold a chunk of dough.

5. Divide dough in half, return to the bowl to rest and cover with a damp towel to keep the dough from drying out. (GF dough is just weird, people!)

6. Preheat your oven to 500* Yep! It's hot! BE SURE to put your stone into the oven, a little higher than the middle, before it starts preheating. It needs to be hot too. *(if you don't have a stone, put your pizza pan in the oven and preheat to 500*)

TOPPINGS::

7. Meanwhile, prep your toppings. Whatever your heart fancies:

- Roasted garlic, smashed up with olive oil or 6-8 cloves fresh garlic, chopped coarse, (or sliced) and gently simmered in ⅓ cup olive oil
- Meats; prosciutto, salami, pepperoni, sausage, ham, bacon, cooked chicken, ground beef, slices of bbq'd steak …
- Raw thinly sliced shallots, sauteed sliced onions, green onions ..
- Olives, pineapple, raw spinach leaves, fresh basil leaves, sundried tomatoes…
- Grated mozzarella, gorgonzola, asiago, parmigiano-reggiano, blue cheese, grated cheddar ...

8. Cut 2 circles from parchment paper that are as big as your peel and pizza stone will allow, just not bigger. You'll be making 2 pizzas, but one at a time. Lay 1 parchment circle on the peel, place 1 dough ball on it, and flour your hands and rolling pin. Gently flatten the dough and roll out to a nice thin crust, 1/4". Here's where the peel becomes your friend. Slide the dough and paper from the peel onto the hot stone in the oven.

***Using the parchment paper is another key to success with gluten free pizza dough, friends!** GF doughs are... well they're just not the same! :(So using the paper helps the dough not stick to the peel, or the stone. It will easily slide from one to the other and then back. After it's all finished with final baking it easily peels right off the back of the pizza.!*

Bake the dough for 7-10 minutes. It should look dry, a bit cracked and slightly golden on the edges. Pull dough/paper off stone onto peel and now it's time for the toppings.

9. Slathered on your base "sauce". Could be a mixture of a roasted garlic & olive oil. You might prefer just olive oil, pesto, or a traditional red sauce. Whatever **you** want. It's YOUR pizza masterpiece! I used some homemade pesto that I had frozen this summer on one and, & home canned roasted tomato sauce on the other, with some dried basil & oregano sprinkled on it. (Heck! Use a jarred pizza sauce if it works for ya!)

10. **Now add your shredded mozzarella cheese first** and **then your chosen toppings**

11. Finally I like to add a little gorgonzola, or blue cheese or grated parmesan or asiago on the top. Again… whatever your heart fancies… arrange it with an artistic flair if you want and then to the oven she goes!

12. Slide the pizza and paper right back onto the stone. Bake for about 7-10 more minutes. You can lift the edge of the crust to check for crisp, browning, and of course the tell tale melty cheese. Pull it out and eat your pizza, happily ever after.

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