

Crispy Gluten-Free Pizza

Servings: 8

Prep time: 15 minutes

Total time: 60 minutes

Ingredients:

- 1 package Bob's Red Mill Gluten-Free Pizza Crust Mix
- 1 cup warm water (105-115°F)
- 2 tablespoons olive oil
- Your favorite pizza toppings (e.g., pizza sauce, cheese, vegetables, meats)

Directions:

Step 1

Prepare the Dough:

- In a large bowl, combine the contents of the Bob's Red Mill Pizza Crust Mix.
- Add the warm water and olive oil.
- Stir with a fork until a dough forms.
- Turn the dough out onto a lightly floured surface (use gluten-free flour) and knead for 5-7 minutes, or until smooth and elastic.
- Place the dough in a lightly oiled bowl, cover with plastic wrap, and let it rise in a warm place for about 30 minutes, or until doubled in size.

Step 2

Prepare the Crust:

- Preheat oven to 425°F (220°C).
- On a lightly floured surface, roll out the dough to your desired thickness.
- Transfer the dough to a lightly oiled pizza stone or baking sheet.

Step 3

Bake the Crust: Bake for 7-10 minutes, or until the bottom of the crust starts to turn golden brown.

Step 4

Add Toppings: Remove the crust from the oven and carefully add your favorite pizza sauce, cheese, and other desired toppings.

Step 5

Bake Again: Return the pizza to the oven and bake for an additional 5-7 minutes, or until the cheese is melted and bubbly and the toppings are heated through.

Tips and Variations

- **Watch Closely:** Keep a close eye on the crust while it's baking initially, as it can brown quickly.
- **Cool Slightly:** Let the pizza cool slightly before cutting and serving to allow the cheese to set.

By baking the crust first, you'll ensure a crispier base for your gluten-free pizza. Enjoy!