

Fast and Fabulous Pizza Dough

This batter is the consistency of a muffin batter, you spread it with a spoon or spatula once baked the dough crisps up just like a regular pizza crust.

Preheat oven to 425' F. This makes two, 12 inch pizza's

1 - pkg of active dry yeast or 2 ¼ tsp
1 - TBSP sugar or agave nectar (I use white sugar)
1 & 1/2 cups of warm water

Stir sugar in the water and sprinkle the yeast over the warm water.
Let stand 10 min. or till liquid is cloudy and bubbly

Meanwhile, whisk together the following, in a large bowl

1/2 - cup almond flour or chickpea flour (I have used both but prefer almond flour)
1/2 - cup potato starch
1/2 - cup brown rice flour
1/2 cup gluten-free oat flour
2 - tsp guar gum or xanthan gum
1/2 - tsp baking powder
3/4 - tsp salt

3 - TBSP olive oil (add after yeast mixture is mixed into flour mixture)

Stir yeast mixture into flour mixture. Then stir in the 3 tbsp olive oil.

Stir till mixed well.

Transfer dough to prepared baking sheet. Spread dough into thin crust as you would icing on cake, using metal spatula. Top with pizza sauce (you may wonder if the sauce will sink into the crust but it doesn't) then top with desired meat and veggie toppings Then top with mozza cheese. Bake 20 - 25 min or till bottom is golden brown and toppings begin to bubble and brown.

Eat and Enjoy