

## **Pizza Crust**

Mix together:

3/4 cup brown rice flour

1/3 cup potato starch

1 teaspoon granulated sugar

1 1/2 teaspoon xanthan gum

1 1/2 bread machine or instant yeast

1/2 teaspoon salt

1 teaspoon dried oregano leaves (optional)

Mix together in separate bowl:

3/4 cup warm water

1 teaspoon cider vinegar

1 tablespoon vegetable oil

- Add dry ingredients to wet slowly with mixer on lowest speed - scrape bowl - then beat on medium speed for 4 minutes
- Spread dough onto non-stick pan with wet rubber spatula - form ridge for crust
- Let rise in warm place for 15 min.
- Bake at 400 degrees for 12-15 min, or until firm
- Add toppings and cook again according to topping requirements.