

## **Sue's Pizza Crust**

### **5 mini or 2 large**

<b>1 ¼ cups</b>	<b>white rice flour</b>
<b>1 cup</b>	<b>tapioca starch</b>
<b>1/3 cup</b>	<b>dry milk powder</b>
<b>4 tsp</b>	<b>guar gum</b>
<b>1 tsp</b>	<b>salt</b>
<b>2 tsp</b>	<b>gelatin powder</b>
<b>1 tsp</b>	<b>basil &amp; oregano mixed</b>
<b>4 tsp</b>	<b>instant dry yeast</b>
<b>2 cups</b>	<b>warm water</b>
<b>1 tsp</b>	<b>sugar</b>
<b>2 tsp</b>	<b>cider vinegar</b>
<b>2 tsp</b>	<b>olive oil (at END)</b>

**Mix together dry ingredients.**

**In bowl of mixer, add sugar, yeast and 1 cup of warm water. Let rest for about 5 mins, till the yeast develops and blooms. Add vinegar and mix well.**

**Add dry ingredients and water alternately and mix on medium speed. Once combined add oil and beat on high till smooth with no lumps. Prepare pans with oil spray or brush with melted butter. Portion out dough**

**on pans, and using a wet hand, spread dough out evenly.**

**Let rise in warm place for about 15 mins.**

**Bake at 350° for 16-18 mins until the crust looks dry and is just starting to brown on the edges.**

**Pizza shells can be cooled and frozen or prepared into pizzas or calzones.**

**Spread with pizza sauce and top with your favourite gluten free toppings. Bake at 400° for 15-18 minutes in the lower 1/3 of the oven – do not under-bake.**

**This recipe makes 2 large or 5 small 9 inch pizzas. Foil pans work well to make and bake the pizzas on.**

**BBQ Instructions – Once the shells are baked, lightly spread with oil on both sides and place on a hot barbecue grill. Flip a couple of times till you get grill marks – lighter on the bottom side. Remove from the barbecue and load with the toppings. Return to the hot barbecue and close the cover and let cook till the cheese on top is melting. Bottom will likely be charred.**