

## Gluten-Free Pizza Crust

Ingredients	%
Expandex <sup>®</sup> Modified Tapioca Starch 160901	24.60
Rice Flour	19.20
Buffalo <sup>®</sup> Corn Starch 034010	8.00
Sugar	4.00
Benesoy <sup>™</sup> 6410 Low Fat Soy Flour (Devansoy)	2.00
Yeast	0.60
Salt	0.50
Keltrol <sup>®</sup> F Xanthan Gum (CP Kelco)	0.50
Eggs	8.00
Vegetable Oil	7.20
Water (approx. 120°–130° F)	25.40
	100.00



# Gluten-Free\* Pizza Crust

## Procedure

1. Weigh and blend all dry ingredients.
2. Add eggs and vegetable oil to dry ingredients and blend with a rubber spatula.
3. Using a flat beater mix ingredients on “stir” or low speed until crumbly.
4. Add water and mix until well blended. Increase to speed 2 (medium) and mix an additional 2 minutes.
5. Roll dough to desired height ( $\frac{1}{8}$  -  $\frac{1}{4}$ ” is recommended) and place on pizza pan. Grease hands and rolling pin for easier handling. A small amount of corn starch may also be used.
6. Proof uncovered at 90° F for 2 hours.
7. Bake for 7 minutes at 400° F.
8. Add desired toppings and continue baking until cheese melts and crust is golden brown.

\*Does not contain gluten from wheat, oats, rye or barley.

