

## Ingredients

Makes two 8 inch crusts or one 12 inch crust

1 cup Expandex<sup>®</sup> Modified Tapioca Starch 160901

1 cup Rice Flour

½ cup Corn Starch

2 ½ tablespoons Soy Flour

¼ cup Granulated Sugar

1 ¼ teaspoons Xanthan Gum

3 teaspoons Yeast

½ teaspoon Salt

1 Large Egg

¼ cup Vegetable Oil

½ cup Water (110°F: hot from the tap)



# Gluten-Free\* Pizza



## Directions

1. Preheat oven to 400° F.
2. Measure and blend all dry ingredients using a stand mixer with open blades.
3. Add in egg and vegetable oil to dry ingredients at low speed and blend gently (dough will be crumbly).
4. Slowly add hot water until well blended at low speed.
5. Increase mixer speed to medium and mix for 5 minutes. Check consistency after 2 minutes. Add small amount (1–3 tablespoons) of water if necessary, to get a workable consistency. Continue mixing for 3 more minutes.
6. Dough should be light and slightly sticky, not firm. Grease hands and rolling pin for easier handling.
7. Roll dough out on clean surface lightly coated with corn starch. If dough surface is too sticky, apply a small amount of corn starch and gently rub into dough. Roll out to about ¼ inch thickness.
8. Place dough on nonstick solid pizza pan and cover with cloth.
9. Set pan in warm place (i.e. on top of oven) for 10–15 minutes.
10. Partially bake crust for 4–6 minutes. Remove from oven before crust begins to brown.
11. The partially baked crust may be frozen for later use.
12. Remove from heat and add desired toppings. Bake for another 10 minutes or until cheese melts and crust is golden brown.

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