

VEGAN PIZZA

INGREDIENTS

- 1 C Brown Rice flour
- 1 C White Rice flour
- 1 C Tapioca flour
- 1/2 t Xanthan gum
- 1 t Salt
- 1/2 t Baking powder
- 3 T Sugar substitute (divided)
- 1 T Yeast
- 1 1/4 C Water (warm) (divided)
- 1 T Olive oil
- Non-stick cooking spray



DIRECTIONS

- 1 Pre-heat oven to 350 F
- 2 In a small bowl, combine yeast & 3/4 C warm water - if it's too hot, it will spoil the yeast
- 3 Let this mix sit for 5 minutes & then sprinkle 1 T of the sugar substitute
- 4 In a separate bowl, combine the flours, salt, baking powder, 2 T sugar & whisk thoroughly
- 5 Make a 'well' in the dry mix & add the yeast mix
- 6 Add the olive oil, an additional 1/2 C warm water & then stir until mixed thoroughly
- 7 Spray non-stick cooking spray on pizza stone **OR** baking sheet
- 8 Place the dough in the middle of your stone or sheet & using your hands, work from the middle pushing to spread and flatten the dough out to the edges
- 9 If dough is too sticky add a little more brown rice flour
- 10 You want the dough to be less than 1/4 inch thick
- 11 Put the pizza in the oven to pre-bake for 25-30 minutes or until it begins to look dry
- 12 Crack are to be expected
- 13 Remove the pizza & generously spread your pizza sauce, cheese or cheese sauce & toppings
- 14 Place pizza back in the oven for 20 - 25 minutes **OR** until the crust edges are golden brown & the cheese or cheese sauce are bubbling
- 15 Cut immediately & serve
- 16 Reheats well in the oven or microwave

NOTES

Check out our Pizza Sauce recipe

