

# Gluten Free Pizza Crust

## Ingredients:

3/4 cup warm milk (105-115°F)  
1 Tbl sugar  
2 ¼ tsp dry active yeast  
2 Tbl oil (canola or olive)  
2 cups Bell Flour Mix  
1 tsp Xanthan Gum  
1 ½ tsp salt

## Equipment:

Stand mixer with dough hook

## Directions:

1. Combine milk, sugar, and yeast in Mixer bowl. Wait until yeast blooms. You'll know by the smell.
2. Add olive oil. Turn on mixer to low.
3. Add flour and salt.
4. Once flour is combined, increase speed to medium. As dough mixes it will stick to the hook. Stop mixing when it no longer sticks.
5. Spray a surface with oil and form dough into a pie shape.
6. Oil a cast iron pan with a Tablespoon of oil. (This the key to making it crispy)
7. Put dough into the pan and stretch to make a crust. Rest for about an hour.
8. Build your pizza and bake in a 450 F oven for 12 minutes.

The results are a crust that many non-celiacs love to eat and might remind your of pizza from most national chains.

NOTE: This crust will also work on the grill.