



Cornmeal Crust Pizza

Make a delicious crunchy/chewy gluten-free pizza crust by combining the [Cornbread & Muffin Mix](#) with either the [All-Purpose Flour Artisan Blend](#) or the [Pizza Crust Mix](#).

Ingredients

Option 1: Cornbread & Muffin Mix and All-Purpose Flour Artisan Blend

- 1 cup [Pamela's Cornbread & Muffin Mix](#)
- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 2¼ teaspoons yeast
- ½ teaspoon salt
- 1 cup + 2 tablespoons warm water (max 110°F)
- 2 tablespoons olive oil

Option 2: Cornbread & Muffin Mix and Pizza Crust Mix

- 1 cup [Pamela's Cornbread and Muffin Mix](#)
- 1½ cups [Pamela's Pizza Crust Mix](#)
- 2¼ teaspoons yeast
- 1 cup + 2 tablespoons warm water (max 110°F)
- 2 tablespoons olive oil

Directions

Proof yeast in warm water for a few minutes. Mix dry ingredients in bowl of stand mixer. Add yeast with water and oil to bowl and mix on medium until well blended.

Prep parchment: spray with baking spray then sprinkle with a little of the Cornbread Mix. Scoop dough out of bowl and flatten into pizza shape with oiled fingers. Cover with plastic wrap, keep warm, and allow to rest 30 to 60 minutes, until starting to puff slightly, or more if you like thick crust.

Preheat oven to 450°F. Place rack in top third of oven. Par-bake crust 8 to 10 minutes before adding sauce, other additions and cheese. Bake 8 to 10 more minutes until crust is baked through and cheese is well melted.

Chef's Note: Due to the short bake time in the oven, the other ingredients should be precooked before adding with the sauce and cheese.

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