



Pan Pizza

A deep-dish, crispy pan pizza crust ready to top with your favorites.

Yield: 8 to 12 servings

Ingredients

- ¼ cup olive oil, plus more for oiling pans
- ¼ cup water
- 1 egg
- 1 teaspoon salt
- ½ cup tapioca starch
- 1 cup [Pamela's Baking & Pancake Mix](#)
- ⅓ cup plain yogurt
- ½ cup grated Parmesan cheese
- ½ cup grated mozzarella cheese
- Garlic seasoning
- Pizza toppings of your choice

Directions

Preheat oven to 450° with rack in the middle.

Use generous amounts of olive oil to grease two 8-inch round cake pans, one 10-inch cast iron skillet, or one 9 x 13-inch baking pan. In a large bowl, mix together the olive oil, water, egg, and salt. Add in the tapioca starch and baking mix and combine thoroughly. Stir in the yogurt, Parmesan cheese, and mozzarella cheese. Pour the mixture into the prepared pans. Sprinkle garlic seasoning on the edges of the pizza crust. Put in oven and immediately reduce heat to 350°. Bake until slightly golden, 25 to 30 minutes. Remove the pizza crust from oven. Add toppings as desired, making sure to precook any raw meat before using, and place pizza back into the oven for 5 to 7 minutes.