



Perfect Cheese Pizza

We give you two cheese pizza options, and you can make the perfect gluten-free pizza in just a few minutes if you keep some par-baked pizza crusts in the freezer. Made with [Pamela's Pizza Crust Mix](#).

Ingredients

FOR THE CRUST

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2¼ tsp yeast
- 1 cup very warm water (100°F)
- 2 TBSP olive oil
- For dusting: Pizza Mix, rice flour, or cornmeal

CLASSIC RED PIZZA TOPPINGS

- ¼ cup favorite pizza sauce
- 1¼ cup mozzarella cheese, grated
- ¾ cup sharp cheddar cheese, grated
- Parmesan, finely grated (Optional)

CLASSIC GREEN PIZZA TOPPINGS

- 3 TBSP basil pesto
- ½ cup aged provolone cheese, grated
- ½ cup fontina cheese, grated
- Parmesan, finely grated (Optional)

Directions

DOUGH:

In the bowl of a stand mixer, whisk together dry ingredients. Add liquids and mix on medium to combine, about 15 to 30 seconds. Dough will be sticky. Scrape down dough into a ball in the bowl, lightly oil the dough, cover with plastic wrap and let rise 1 to 2 hours until doubled. You can let the dough rest overnight in the refrigerator and form and bake the pizzas the next day. It is easier to rise, form and par-bake crusts, then use the next day or freeze for later use. Wrap well in plastic wrap or ziplock bag if keeping crusts overnight or freezing.

FORMING CRUST:

When dough is doubled, divide the dough using a rubber spatula down the middle, leaving the dough puffy and trying not to deflate it. Sprinkle cornmeal on a large piece of parchment and form pizza by gently patting dough (with oiled fingers if necessary, or by using some extra Pizza Crust Mix or rice flour dusted on pizza dough) into a 9" circle. Allow crust to rise about 10 minutes while patting out the second dough while oven pre-heats.

PAR-BAKING:

Pre-heat the pizza stone or pan (rimmed sheet pan turned upside down will work) in the top third of a pre-heated 475° oven. Slip the parchment with pizza crust onto the pizza stone and par-bake for 8 to 10 minutes. Remove parchment paper and throw away.

BAKING:

After crust is par-baked, spread sauce over the top of the crust, add cheese and distribute evenly, return pizza to stone and bake 5 to 8 minutes until cheese is melted and bottom is lightly browned in some places. Allow to rest a few minutes before cutting.

If using frozen par-baked pizza crust: preheat oven and pizza stone in top third of the oven to 475°. Spread sauce on top of frozen pizza crust, add cheese and distribute evenly over the sauce. Bake 8 to 10 minutes until cheese is melted. Remove and allow to cool for a few minutes before cutting.

Chef's Note: If you don't have a stone or pan you can bake the pizza just on parchment right on the rack. If you don't have parchment you can spray a sheet pan with oil and sprinkle with cornmeal before spreading the dough and allowing it to rise. Of course you won't be able to pre-heat the pan but your pizza will still be delightfully chewy and crispy.

Chef's Note: The cheeses were chosen to complement the sauces and because they kept a great melting consistency that still hugged the crust. If you want to add a traditional touch, sprinkle some finely grated Parmesan over the top after final baking.

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