



Pizza Crust

Create a flavorful, crispy gluten-free pizza crust whether baked in an oven, on a pizza stone, or in a brick oven with high fire heat, all with only oil, yeast and water. No eggs needed! Watch Pamela make a pizza crust in this [pizza video tutorial](#).

Yield: two 10 inch pizza crusts

Ingredients

- 2 cups [Pamela's Pizza Crust Mix](#)
- 2¼ tsp or 7 grams active dry yeast
- 1 cup plus 2 tablespoons very warm water (110°optimum)
- 2 tablespoons oil
- Pamela's Pizza Mix, rice flour and/or corn meal for dusting

Directions

MIXING:

Scoop and level pizza mix in dry measuring cup, don't pack. Using a stand mixer with paddle attachment or mixing by hand, combine dry mix, yeast, water and oil. Mix on medium for 15 to 30 seconds until dough is completely combined. Dough will look sticky. Scrape down dough in bowl into a ball, lightly oil the top, cover with plastic wrap and let rise for 1 to 2 hours, or until doubled (dough can be put into refrigerator overnight and baked the next day after warming to room temperature).

FORMING:

Pizza dough needs gentle handling. Dust parchment paper or pizza peel with extra Pizza Crust Mix, or rice flour (use cornmeal if desired; cornmeal adds flavor and texture to the crust). Scoop out 1/2 dough for one 10" pizza crust. Use oiled fingers or generously flour your hands and lightly dust pizza dough with extra Pizza Crust Mix or rice flour, and gently pat into pizza crust. For a fatter crust, pat dough out leaving a large edge for crust. For very thin crust, roll or pat out using second sheet of parchment on top of dough. Dough can sit and rise or bake immediately.

BAKING:

Place rack in top third of oven; pre-heat to 475°. Place parchment with dough on cookie sheet, or directly on oven rack. Par-bake crust for 8 to 10 minutes, until hint of brown, longer for thicker crusts.

OPTION: wrap and freeze par-baked crusts for later use.

BAKING WITH PIZZA STONE:

Place rack in top third of oven, and place pizza stone on rack. Pre-heat oven to 475°. Place parchment with dough directly on stone. If using pizza peel, place crust directly on hot stone. (If

dough sticks to peel, use a long metal spatula to loosen.) Par-bake 8 to 10 minutes

TOPPINGS:

Pre-cook any meats or vegetables that require cooking as topping will only be warmed through in final bake. After par-baking pizza crust, cover with sauce and toppings and return to oven to bake an additional 5 to 10 minutes until hot and bubbly.

DEEP DISH PIZZA:

Lightly oil heavy duty 9 inch round pan. After dough rises, spread in pan; about ½ inch in center, leaving a thicker edge going up the side of pan. Pre-heat oven to 425°. Par-bake dough for 15 minutes; remove from oven. Top crust first with cheese, then toppings, and finally add sauce. Bake for 10 more minutes. Remove from oven and top with parmesan cheese; bake for final 10 minutes, for a total of 35 minutes.

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