



## Gluten Free Pizza Crust

1 8-inch pizza

### Ingredients

1 Tablespoon sugar

1 package active dry yeast (1/4 oz)

½ cup warm water (not over 110 degrees)

1.5 cups gluten free baking flour (recommend Bob's Red Mill brand)

1 teaspoon salt

1/2 teaspoon baking powder

¼ cup olive oil, divided

½ teaspoon garlic powder

### Instructions

1. Preheat oven to 350 degrees.
2. In a large bowl, mix the sugar, yeast and warm water. Let sit for 5 minutes.
3. In another bowl, mix the gluten free flour, salt and baking powder.
4. Pour the flour mixture into the yeast mixture and add 2 Tablespoons of olive oil.
5. Gently mix until just combined.
6. Pour the other 2 Tablespoons of olive oil onto a baking sheet and put the dough on top of it. Using your hands, spread the dough into a ½ inch thick and 8 inches across crust. Sprinkle the garlic powder on top and bake for 20 minutes.
7. Remove from oven and top with sauce and favorite pizza toppings, bake another 5-10 minutes or until the toppings are hot.
8. If making breadsticks, after the 20 minutes, cut the crust into 2 inch wide breadsticks, then put back in the oven for another 5 minutes.