



Global Cuisine with a Conscience
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GLUTEN FREE PIZZA DOUGH

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1 cup GF baking mix
1/4 cup potato flour (not starch)
1 Tablespoon sugar
1 teaspoon salt
1 teaspoon GF baking powder
1 large egg
1/8 cup olive oil
1/2 cup milk (total liquid: 1 cup)

- Preheat oven to 350° F
- Oil a 10x15 jelly-roll pan with olive oil
- Measure dry ingredients into a bowl and mix well

- Whisk egg, oil, and milk together
- Add more milk, if needed, to make one cup of liquid and whisk together
- Pour liquid into dry ingredients and mix well
- Place dough onto oiled pan and use hands over well-oiled rolling pin or glass to evenly spread dough over bottom of pan
- Put sauce and other toppings onto dough
- Bake on top shelf of oven for approximately 10 minutes
- Then, turn up heat to 450° F and bake another five to 10 minutes, or until pizza is done, as shown by medium browning of crust and light browning of the top



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*