

## GF / CF Pizza

I love to highlight my son's favorite! You should see the smile on his face when we gobble up this pizza recipe that looks and tastes just like the real thing (to him)!

Mix together and set aside:

1 T gluten-free dry yeast

2/3 cup warm water

Mix together:

1/2 cup amaranth or brown rice flour

1/2 cup tapioca or potato flour

3 T sorghum or white rice flour

1 t xanthan gum (optional)

1/2 t salt

1 package unflavored gelatin powder

3 t Italian herb seasoning

1/2 t sugar

Add to yeast mixture; then add liquids to flour mixture:

1 t olive or canola oil

1 t cider or white vinegar

Beat mixture on Medium—High speed:

For 2—3 minutes. You may need to add 1—2 T warm water. Dough should resemble soft bread dough.

With well-floured hands: Roll 3-4" balls of dough together. Flatten to 1/2 inch thick, 5-6" diameter circles and place on lightly floured cookie sheets. Let sit for 5 - 10 minutes to rise.

Bake at 425F for 10-12 minutes, until slightly golden.

Add 2-3 T sauce and toppings. Suggested toppings:

Sauce: Tomato sauce with basil & garlic and/or Italian seasonings to taste.

Meat: Applegate Farm lunch meats are nitrate free and all natural.

Cheese: Goat or Lisanatti Almond cheese (both have a small amount of casein).

Bake for another 5-10 minutes, until golden and bubbly.

To freeze crusts: cool first then place on cookie sheets lined with parchment paper. After they are completely frozen, place in freezer bags. From frozen: warm in microwave for 1 - 2 minutes or heat in oven on warm for 10 minutes (or so).

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