

Crust Recipe

2 cups Gluten-Free 1:1 flour
1 T yeast
1/4 tsp salt
1T cane sugar
3/4 cup lukewarm water

Mix 1 cup of flour with all other ingredients. Gradually add 2nd cup of flour until it is thoroughly mixed. Use your hands to form and knead the dough into a ball. Let the dough rest for 15 minutes in a bowl covered with plastic wrap or a towel. Spread out onto a greased pizza. Cook for 5 minutes at 375 degrees, remove from oven and top with ingredients. Cook for an additional 10-15 minutes.

Pizza Sauce

Makes enough for 6 pizzas

12 oz tomato paste
28 oz can of diced tomatoes
4 T grated parmesan cheese
2 tsp dried basil
2 tsp dried oregano
1 tsp salt
1 tsp cane sugar
1/2 tsp black pepper
2 bay leaves

Mix all ingredients together and bring to a simmer. Simmer for 30-60 minutes depending on your taste. Remove the bay leaves and spread the sauce on your prepared pizza dough. Store and freeze remaining for future use.