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*by ewfood*

## GF Pizza Crust



## Ingredients

12fl oz. warm water  
½ tsp. brown sugar  
1 pack gluten-free Rapid Rise yeast  
½ tsp. Gelatin  
1 tsp. salt  
2 ¾ tsp. guar gum  
1oz. tapioca starch  
13oz. Brown Rice Flour  
1oz. potato starch  
2 tablespoons olive oil

## Preparation

- 1 Dissolve the sugar into ½ cup of warm water, add the yeast and set aside.
- 2 Mix together the dry ingredients and set aside. In a separate bowl whisk 1 cup of water and the olive oil. Slowly add the dry ingredients and the yeast mixture in increments until a ball of dough is formed.
- 3 Remove the dough from the bowl and place on a floured surface and knead until it is no longer sticky adding more flour as you knead. Place into a lightly greased mixing bowl cover with plastic wrap and let rest for 1 hour. Preheat the oven to 200°C. Roll the dough out with a rolling pin and prick it with a fork in a few strategic places. Bake for 5 minutes. Remove from the oven, add the toppings of your choice and enjoy.

## Cooks Note

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