



Gluten-Free Pizza Crust

Gluten-free pizza lovers, rejoice! Your days of eating sad, flavorless pizza (or foregoing it altogether) are over. This easy-to-mix batter-like dough bakes up into a crisp and chewy crust. It's a wonderful base for your favorite toppings.



PREP

15 mins

BAKE

18 to 25 mins

TOTAL

1 hr 48 mins

YIELD

one 9" to 12"
pizza

Ingredients

- 1 1/2 cups (234g) King Arthur Gluten-Free All-Purpose Flour*
- 2 tablespoons (18g) buttermilk powder or 2 tablespoons (14g) nonfat dry milk
- 1 teaspoon baking powder
- 3/4 teaspoon table salt
- 1 teaspoon xanthan gum
- 1 1/2 teaspoons instant yeast
- 1 tablespoon granulated sugar or honey, optional
- 1 cup (227g) water, warm
- 1/4 cup (50g) olive oil, divided

*Substitute our 1 1/2 cups (150g) Gluten-Free '00' Pizza Flour and omit the xanthan gum.

Instructions

- ① Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Place the dry ingredients (except the yeast and sugar or honey, if you're using it) into a large mixing bowl; the bowl of your stand mixer is perfect. Mix until thoroughly blended.
- ② Place the sugar or honey (if you're using it), warm water, 2 tablespoons (25g) olive oil, yeast, and about 1/2 cup (78g) of the dry mixture into a small bowl. Stir to combine; a few lumps are OK. Set aside for 30 minutes or so, until the mixture is bubbly and smells yeasty.
- ③ Add this mixture to the dry ingredients, and beat on medium-high speed for 4 minutes. The mixture will be thick and sticky; if you've ever applied spackling compound to a wall, that's exactly what it'll look and feel like. *Note: You must use a stand mixer or electric hand mixer to make this dough; mixing by hand doesn't do a thorough enough job.*
- ④ Cover the bowl, and let the dough rest for 30 minutes or so.
- ⑤ Preheat the oven to 425°F.
- ⑥ Drizzle 2 tablespoons (25g) olive oil onto the center of a baking sheet or 12" round pizza pan. Scrape the dough from the bowl onto the puddle of oil.
- ⑦ Using your wet fingers, start at the center of the dough and work outwards, pressing it into a 12" to 14" circle.
- ⑧ Let the dough rest, uncovered, for 15 minutes.
- ⑨ Bake the crust for 8 to 10 minutes, just until it's set; the surface will look opaque, rather than shiny.
- ⑩ Remove from the oven and top with whatever you like. Return to the oven to finish baking, about 10 to 15 minutes depending on the toppings you've chosen.
- ⑪ Remove from the oven, and serve warm.

Tips from our Bakers

- ☆ **To bake your pizza on a pizza or baking stone:** Place the stone on the center rack of the oven and preheat the oven to 425°F. Drizzle 2 tablespoons olive oil onto the center of a half-sheet piece of parchment paper (about 12" x 16"). Scrape the dough from the bowl onto the oil and paper. Using wet fingers, press the dough into a 12" circle, starting at the center and working out. Let the dough rest, uncovered, for 15 minutes. Bake crust for 8 to 10 minutes, just until set. Remove it from the oven and add toppings. Return it to the oven for another 10 to 15 minutes, until the toppings are cooked to the desired doneness.
- ☆ Make your crust thin, thick, or deep dish: see our blog post for instructions.
- ☆ Want to experiment with different cheeses beyond the standard mozzarella? Choose those that melt well: Fontina, cheddar, Jack, provolone, brick, Gouda, and Muenster are all good candidates.
- ☆ Be aware: Some of your baking ingredients can be a hidden source of gluten. Learn more at our blog post: For gluten-free baking, think beyond just flour. For additional information on King Arthur-produced products, read the complete details of our allergen program, including our contact-prevention practices.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253