

## **Gluten Free Margherita Pizza**

(For you and someone you love)

### **Crust**

- 1 package fast-acting dry yeast
- 2/3 cup water (boiling temperature)
- 1 tablespoon grape-seed oil
- 1 egg white
- 1 ¼ cups All-Purpose Gluten Free Rice Flour Blend
- 1 tablespoon sugar
- 1 teaspoon xanthan gum
- ½ teaspoon salt
- 2-3 Tablespoons Gluten Free Cabernet Wine Flour

### **Toppings**

- ½ cup canned crushed tomatoes, undrained (from 14- to 15-oz can)
- 1 teaspoon grape-seed oil
- 1 teaspoon finely chopped garlic
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- ¼ cup fresh basil leaves, cut into thin strips
- ¼ cup finely shredded gluten-free Parmesan cheese
- 4 oz fresh mozzarella cheese, cut into 1/4-inch slices

**Directions:** In large bowl, stir together yeast and water; let stand 5 minutes. Stir in 1 tablespoon oil and the egg white. Stir in 1 1/4 cups flour blend, the sugar, xanthan gum, Wine Flour \*and 1/2 teaspoon salt. Cover with plastic wrap. Let stand in warm place 1 hour.

Generously grease 12-inch pizza pan or large cookie sheet. Place dough on pan. Press into 11-inch circle. Cover; let rise 30 minutes.  
Heat oven to 425°F.

With wet fingers, press dough into 12-inch circle. Bake 10 to 12 minutes or until edges begin to brown. Increase oven temperature to 450°F.

In small bowl, stir together tomatoes, 1 teaspoon oil, the garlic, 1/4 teaspoon salt and the pepper. Spread evenly over prebaked crust to within 1/2 inch of edge. Sprinkle with basil and Parmesan cheese. Divide mozzarella evenly over crust. Bake about 8 minutes longer or until cheese is bubbly and edge is golden brown. Let stand 1 to 2 minutes before slicing.

Prep: 1 Hour 15 Minutes Total Time: 2 hours 10 Minutes- Medium Difficulty

\*Make sure to blend dough mixture thoroughly for even rising

**Feel free to substitute your foccacia bread mix instead of using the first part of this recipes! Just don't forget to add your Wine Flour (1-2 tablespoon per cup)**