

MINI PIZZA CRUSTS

These are great for individual serving pizzas using crusts you can make in advance and freeze!

Servings: 6 Crusts

Ingredients:

1-1/3 cup Wheat-Free Market Pizza Crust Mix
1 large egg
1/4 cup water
2 tablespoons olive oil



Directions:

Preheat oven to 400 degrees. Line cookie sheet with parchment paper and set aside.

In a medium bowl combine the mix, egg, water, and olive oil. Using a 1/4 cup scoop, scoop batter onto prepared pan (2 rows of 3). Cover dough with plastic wrap and press dough with the bottom of a quart jar until dough is flat and approximately 3-4 inches in diameter.

Bake for 8 minutes and then add toppings to pizza and cook for an additional 5-8 minutes or until the bottom crust is brown and the cheese melted.

To prepare to freeze: Bake individual crust for only 6-8 minutes. Crust will be cooked but not browned. Allow to cool and then separate each crust with a piece of paper towel or wax paper and freeze for later use. When ready to eat, bake crust with toppings at 400 degrees for 8-10 minutes or until crust is brown and cheese has melted.