

Preparation Instructions for Pizza Crust Mix

from
AnnaTM



It's Easy!

YIELD: (2) 14 in. thin crusts, (2) 12 in. medium crusts, or 1 deep dish pizza

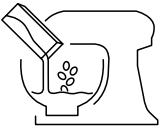
INGREDIENTS:

- 1 package Pizza Crust Mix from AnnaTM
- 1 packet of active dry yeast (included with mix)
- 1 cup warm water (105-115 degrees)
- 2-3 tablespoons honey or sugar
- 1 tablespoon apple cider vinegar
- ¼ cup oil
- 3 jumbo eggs, lightly beaten
(total egg measurement should be ⅔ – ¾ cup)
- 1-2 tablespoons of gluten-free flour or starch for rolling

DIRECTIONS:



1. Preheat oven to 400 degrees. Set rack to center.



2. Place mix, including yeast, in the bowl of a heavy duty mixer. Blend on low speed for 3 minutes, gradually adding warm water, vinegar, oil, sweetener, and eggs. Slowly increase mixer speed to high. Beat for 7-8 additional minutes, scraping sides of bowl.



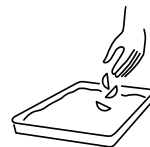
3. Oil pizza pans. Divide dough onto prepared pizza pans.



4. Sprinkle dough with approximately 1 tablespoon gluten-free flour and start rolling crust with rolling pin. To prevent sticking, keep sprinkling flour over dough while rolling. To spread dough by hand, keep hands very wet, careful to wash clean and re-wet hands if any dough begins to stick.



5. Once dough is spread out on pans, take fork and poke holes all over crust. Let dough rise in pans for 45-60 minutes. Bake crust for 15 minutes at 400 degrees and remove from oven.



6. Place toppings on crust and bake for an additional 20-30 minutes, or until topping is golden.

TIPS AND VARIATIONS:

- Use tomato paste for the sauce; this keeps the crust from becoming soggy.
- If avoiding eggs, mix ¾ cup warm water and 2 heaping teaspoons baking powder.
- This crust freezes very well. Cover top with waxed paper and store in an airtight container (best if used within 3-4 months).

Can be used to make calzones, quesadillas and other great delights.

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