

NEW CASCADIA

TRADITIONAL®

GLUTEN-FREE PIZZA DOUGH

INSTRUCTIONS

1. Preheat oven to 425°F with pizza stone or baking sheet inside.
2. Remove dough from container. Place dough ball in middle of one sheet of parchment. Sprinkle top of dough with GF flour (or non-stick spray) to prevent sticking. Place second sheet of parchment on top and roll out to desired size. Remove top piece of parchment & discard.
3. Let rise 30 minutes.
4. Bake crust without toppings by sliding parchment paper with formed dough directly onto hot stone or sheet pan. Bake 8-10 minutes. Remove from oven and discard bottom piece of parchment.
5. Top pizza as desired and bake for an additional 7-10 minutes or until toppings are golden and bubbly.

STUFF YOU'LL NEED

- 1 package of New Cascadia Gluten-Free Pizza Dough.
- 2 pieces of parchment paper.
- Rolling pin (or wine bottle).
- Gluten-free flour of any variety, as needed (or non-stick spray).
- Toppings of your dreams!