



## Gluten-Free Flatbread Crust

### Ingredients



1 ¼ cups warm water



1 pkg instant or rapid-rise yeast



1 Tbsp sugar



2 Tbsp olive oil



1 tsp salt



2 tsp baking powder



2 cups gluten-free flour

### Steps:

- 1 Preheat oven to 425°F.
- 2 Prepare dough. Stir together warm water, yeast, sugar, oil, salt, and baking powder.
- 3 Add flour and stir until a soft dough forms.
- 4 Dust cutting board with additional gluten-free flour. Use a rolling pin to roll dough into a 11 x 16-inch rectangle.
- 5 Lightly dust baking sheet with gluten-free flour. Carefully transfer dough to baking sheet.
- 6 Bake dough for 10 minutes.
- 7 Remove from oven and add desired sauce and toppings.
- 8 Return crust to oven and bake an additional 10-12 minutes, until edges are crisp and brown.
- 9 Let rest 10 minutes before serving.