



Gluten-Free Stuffed Crust Pizza

Ingredients



1 ½ cups warm water



1 (0.25 oz) pkg instant yeast



1 Tbsp sugar



2 Tbsp olive oil



1 tsp salt



2 tsp baking powder



2 ½ cups gluten-free flour*



⅔ cup tomato sauce



¼ tsp garlic powder



¼ tsp oregano



pinch ground black pepper



3 mozzarella string cheese sticks



1 cup shredded mozzarella cheese



2 Tbsp grated Parmesan cheese



10 pieces pepperoni



your favorite pizza toppings (olives, mushrooms, peppers, etc.)

*Recommended brand: Cup 4 Cup

Steps

- 1 Stir together warm water, yeast, sugar, oil, salt, and baking powder in large bowl.
- 2 Add flour. Stir with a wooden spoon until combined. Mixture will be like a wet batter - not like a typical dough.
- 3 Cover bowl loosely with plastic wrap, and let rise in a warm area for 1 hour.
- 4 Meanwhile, prepare sauce. Mix tomato sauce, garlic powder, oregano, and pepper. Set aside.
- 5 Preheat oven to 375°F. Line baking sheet with parchment paper and spray with cooking spray.
- 6 Pour batter-like dough onto baking sheet. Place plastic wrap on top of sticky mixture, and use your hands or rolling pin to roll into a large oval, about 13 inches long x 11.5 inches wide.
- 7 Tear string cheese in half lengthwise. Place around pizza edge, leaving 1 inch of dough as a border.
- 8 Use parchment paper to lift edges of dough and carefully fold over string cheese, pressing lightly to seal the cheese inside the dough.
- 9 Spread tomato sauce over pizza. Sprinkle with mozzarella and Parmesan.
- 10 Add pepperoni and your favorite toppings.
- 11 Bake 40-45 minutes, until crust is browned and cheese is bubbling. TASTE & SHARE!