

RECIPE 1:

Gluten Free, Vegan Herb Pizza Dough Mix - Instructions:

Yield: 1 large crust

Ingredients:

12 oz. Mix
1 teaspoon oil
1-1/4 cups water

Directions:

1. Preheat oven to 450°F. Place oven rack at lowest position. Spray a large pizza pan with non-stick spray.
2. Combine Mix, oil, and water in mixing bowl.
3. Beat with electric mixer for 3 minutes. Batter will be the consistency of cake batter.
4. Scrape batter onto pizza pan and spread with spatula. It is very important to spread batter to at least 14" wide and no more than 1/4" thick. Use less batter if necessary.
5. Bake for approximately 20 minutes on lowest rack.
6. Pull the crust out, add sauce and desired toppings*, then bake an additional 10-15 minutes.

*For crispier crust, flip crust in pan before adding sauce and toppings.



Please Scan QR code for more information.