



## Easy & Delicious Gluten Free Pizza Crust

### Ingredients

3 Cups 1 to 1 gluten free all-purpose flour (with xanthan gum included)  
4 1/2 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon Italian seasoning  
2 tablespoons garlic flavored extra virgin olive oil  
1 tablespoon honey  
1 1/3 cup warm water  
1 teaspoon regular extra virgin olive oil for brushing

### Directions

In the bowl of a stand mixer (fitted with the paddle attachment,) mix the flour, baking powder, salt, and Italian seasoning until combined. Add the garlic flavored extra virgin olive oil, honey, and water. Mix on low speed until combined.

Raise the mixer speed to medium and mix for 5 minutes. Transfer the dough to a lightly oiled bowl and cover with plastic wrap. Place in the refrigerator to chill for about 10 minutes. Preheat oven to 350 degrees.

Spray a pizza pan with PAM. Press the dough out with your fingers (you might need to spray your fingers if it starts sticking) and cover the sheet completely. Lightly brush about a teaspoon of regular extra virgin olive oil on the crust.

Bake the crust in the oven for 15 minutes.

Remove from the oven, add sauce and toppings. Bake the pizza for 15-20 minutes until your cheese is melted. Enjoy!