

# Gluten-free Sourdough Pizza Crust

This simple pizza crust might be gluten-free but the crust is made much the same way as a wheat-based crust. Mix, knead, spread in pan, bake, and enjoy a delicious gluten-free pizza.

## Ingredients:

- 1 cup brown rice sourdough starter
- ¼ cup water
- 1 tablespoon olive oil
- 1 large egg
- 1 teaspoon salt
- ½ cup tapioca flour, plus more for kneading
- ½ - 1 cup sorghum flour

## Instructions:

1. Combine the sourdough starter, water, olive oil, and egg using the Bosch whips to combine. Stir in salt and tapioca flour. Add ½ cup of sorghum flour and stir to combine. Change to dough hook with dough hook extender and add more sorghum flour as needed to make a soft dough that can be kneaded. Flour a surface with tapioca and knead the dough a few times to bring it together.
2. Grease a bowl and turn dough into the bowl to oil the bottom then flip so that oiled portion is facing up. Cover with a tight lid or plate and sour for 8-24 hours.
3. Preheat oven to 450°F.
4. Oil a large rectangular baking pan or two smaller round pizza pans. Press the dough out into the pan, using wet fingers if the dough is sticky. Create a lip at the edge of the crust.
5. Dock the dough all over with a fork and bake for 10 minutes or until it just starts browning around the edges.
6. Remove from oven, top with favorite toppings, and return for an additional 20-25 minutes, or until cheese is melted and toppings are cooked.
7. Remove and allow to cool briefly before slicing and serving.

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