

Gluten-Free Pizza

INGREDIENTS

CRUST

16 oz (2 2/3 C + 1/2 C) Bob's Red Mill GF All-Purpose Baking Flour
2.5 oz (1/2 cup plus 1 TBL) almond flour
1.5 TBL powdered psyllium husk
2.5 tsp baking powder
2 tsp salt
1 tsp instant or rapid-rise yeast
2.5 C warm water (100 degrees)
1/4 C vegetable oil
Vegetable oil spray

SAUCE

1 (28-oz) can whole peeled tomatoes, drained
1 tablespoon extra-virgin olive oil
1 teaspoon red wine vinegar
1 garlic clove, minced
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper

CHEESE

1 ounce Parmesan cheese, grated fine (1/2 cup)
8 ounces whole-milk mozzarella cheese, shredded (2 cups)

You can substitute 16 ounces (2 2/3 cups plus 1/4 cup) King Arthur Gluten-Free Multi-Purpose Flour or 16 ounces (2 2/3 cup plus 1/2 cup) Bob's Red Mill GF All-Purpose Baking Flour for the America's Test Kitchen Gluten-Free Flour Blend. Note that pizza crust made with King Arthur will be slightly denser and not as chewy, and pizza crust made with Bob's Red Mill will be thicker and more airy and will have a distinct bean flavor.

INSTRUCTIONS

This recipe requires letting the dough rise for 1.5 hours and prebaking the crusts for about 45 minutes before topping and baking. Psyllium husk is available at health food stores. Note that pizza crust made with King Arthur will be slightly denser and not as chewy, and pizza crust made with Bob's Red Mill will be thicker and more airy and will have a distinct bean flavor.

1. FOR THE CRUST: Using stand mixer fitted with paddle, mix flour blend, almond flour, psyllium, baking powder, salt, and yeast on low speed until combined. Slowly add warm water and oil in steady stream until incorporated. Increase speed to medium and beat until dough is sticky and uniform, about 6 minutes. (Dough will resemble thick batter.)
2. Remove bowl from mixer, cover with plastic wrap, and let stand until inside of dough is bubbly (use spoon to peer inside dough), about 1.5 hours. (Dough will puff slightly but will not rise.)
3. Adjust oven racks to middle and lower positions. Line 2 rimmed baking sheets with parchment paper and spray liberally with oil spray. Transfer half of dough to center of 1 prepared sheet. Using oil-sprayed rubber spatula, spread dough into 8-inch circle. Spray top of dough with oil spray, cover with large sheet of plastic, and, using your hands, press out dough to 11 1/2-inch round, about 1/4 inch thick, leaving outer 1/4 inch slightly thicker than center; discard plastic. Repeat with remaining dough and second prepared sheet.
4. Place prepared sheets in oven and heat oven to 325 degrees. Bake dough until firm to touch, golden brown on underside, and just beginning to brown on top, 45 to 50 minutes, switching and rotating sheets halfway through baking. Transfer crusts to wire rack and let cool.

5. FOR THE SAUCE: Process all ingredients in food processor until smooth, about 30 seconds. Transfer to bowl and refrigerate until ready to use.

6. One hour before baking pizza, adjust oven rack to upper-middle position, set baking stone on rack, and heat oven to 500 degrees.

7. Transfer 1 parbaked crust to pizza peel. Using back of spoon or ladle, spread 1/2 cup tomato sauce in thin layer over surface of crust, leaving 1/4-inch border around edge. Sprinkle 1/4 cup Parmesan evenly over sauce, followed by 1 cup mozzarella. Carefully slide crust onto stone and bake until crust is well browned and cheese is bubbly and beginning to brown, 10 to 12 minutes. Transfer pizza to wire rack and let cool for 5 minutes before slicing and serving. Repeat with second crust, 1/2 cup tomato sauce (you will have extra sauce), remaining 1/4 cup Parmesan, and remaining 1 cup mozzarella.

TO MAKE AHEAD: Extra sauce can be refrigerated for up to 1 week or frozen for up to 1 month. Parbaked and cooled crusts can sit at room temperature for up to 4 hours. Completely cooled crusts can be wrapped with plastic wrap and then aluminum foil and frozen for up to 2 weeks. Frozen crusts can be topped and baked as directed without thawing.

SERVES 4 TO 6 (MAKES TWO 12-INCH PIZZAS)