



Gluten-Free Pizza (Easy)

By The Minimalist Baker

Prep time: 10 min

Cook time: 35 min

Total time: 45 min

Ingredients

CRUST

- 1 1/3 cup (150 g) almond flour (not almond meal // I prefer Wellbee's brand)
- 1/2 cup (80 g) potato starch
- 1/2 cup (72 g) arrowroot starch
- 1 Tbsp (7 g) flaxseed meal
- 1 tsp baking soda
- 1 tsp oregano
- 1/2 tsp garlic powder
- 1/2 tsp sea salt
- 1 Tbsp (15 ml) apple cider vinegar
- 1 heaped Tbsp (19 ml) olive oil (if oil-free, try subbing water)
- 7-8 Tbsp (105-120 ml) water

TOPPINGS (optional)

- Puréed tomatoes or Easy Marinara (or store-bought pizza sauce)
- Vegan Pesto
- Sliced vegetables (e.g. bell pepper, onion, mushroom, kalamata olives)
- Whipped Almond Ricotta
- Fresh basil
- Red pepper flake
- Vegan parmesan cheese
- Sun-dried tomatoes

Instructions

Preheat oven to 375 degrees F (190 C) and line a baking sheet, pizza pan, or pizza stone with parchment paper. (You won't be cooking the pizza on the pan but rather on the parchment paper placed directly on the oven rack. So, if you don't have a pizza pan, don't worry. You just need something to hold and transfer the pizza in and out of the oven.)

To a medium mixing bowl, add the almond flour, potato starch, arrowroot starch, flaxseed meal, baking soda, oregano, garlic powder, and sea salt and whisk thoroughly to combine.

In a separate small mixing bowl, combine the vinegar, olive oil, and water (starting with 7 Tbsp (105 ml)). Whisk to combine.

Add the wet ingredients to the dry ingredients and stir to combine until a dough forms (see photo). If it's too crumbly, add water until a moldable dough forms. If too wet, add more almond flour.

Transfer the dough to the parchment-lined pan or pizza stone and use your hands (or a floured rolling pin) to flatten and shape into a circle or square (the shape of your pan). It should be about 1/4-inch thick or less. It will puff up a little when baking. If the dough sticks to your hands, lightly oil to prevent sticking.

Transfer the crust to the oven by sliding the crust on the parchment paper onto a middle oven rack and bake for 10 minutes.

Remove the crust with the parchment paper and set it back on the pan or pizza stone. Top with desired sauce and toppings. We went for puréed tomatoes, onion, peppers, oregano, almond ricotta cheese, and Kalamata olives (and added sun-dried tomatoes and fresh basil after baking).

Bake for another 15-20 minutes or until the toppings are toasted and the crust is very slightly golden brown and firm to the touch.

Enjoy hot! Store leftovers covered in the refrigerator up to 3 days. Enjoy cold, or reheat in a 375-degree oven (190 C) until hot.

To freeze: I would recommend par-baking the crust (completing the initial bake), then freezing on a baking sheet and storing in the freezer up to 6 weeks. Then, bake as instructed, adding a little extra cooking time if baked from frozen.

Notes

*Nutrition information is a rough estimate for 1 piece of 6 pieces of crust only without toppings calculated with the oil.

Nutrition Information

Serving size: 1/6th of recipe (no toppings) Calories: 217 Fat: 10.6 g Saturated fat: 0.9 g
Carbohydrates: 26.1 g Sugar: 0 g Sodium: 374 mg Fiber: 2.6 g Protein: 3.8 g