



Quinoa/Millet Pizza Dough

By Simply Sugar & Gluten Free

Prep Time: 15 minutes Cook Time: 2 hours, Total Time: 2 hours, 15 minutes

Yield: makes 5 (1 pound) crusts

This is my favorite multi-purpose pizza dough. I not only use it to make pizzas but also to make pizza rolls, garlic knots and cinnamon bites! It freezes well so as a busy mom, this is one thing I try to always have on hand.

Ingredients

- 1 ½ cups sorghum flour
- 1 ½ cups toasted quinoa flour (optional, see note)
- 1 cup millet flour
- 1 cup tapioca starch
- 1 cup potato starch
- 1 ½ cups corn flour
- 2 tablespoons dry active yeast
- 1 ½ tablespoons sea salt
- 2 tablespoons xanthan gum
- 2 eggs OR 2 flax eggs (2 tablespoons ground flax seeds + 6 tablespoons warm water)
- 3 ¼ cups lukewarm water
- ½ cup olive oil
- 2 tablespoons coconut palm sugar or sugar

Instructions

1. If using flax eggs in place of eggs, combine ground flax seeds with 6 tablespoons warm water and set aside. (Skip this step if you are using eggs.)
2. In a large bowl combine flours, cornmeal, yeast, salt and xanthan gum.
3. In a separate bowl combine liquid ingredients with the flax egg and sweetener. Add to the dry ingredients and mix well with a spoon or heavy duty stand mixer. (If you aren't using a machine you may need to use your hands.)
4. Cover with a cloth and allow to sit in a warm spot for 2 hours.
5. The dough can be used immediately, though I've found it is much easier to deal with cold. Refrigerate for 5 days or freeze for up to three weeks. (I usually use one pound the day I make it and then freeze the other four pounds in separate bags.) If frozen, defrost in the refrigerator overnight prior to using.

6. When you are ready to cook, preheat oven to 425 degrees and roll out on a parchment lined pizza peel (the back of a large cookie sheet works too). The dough is going to be moist and not have the pliability that a wheat crust would have. Add a little flour if you need to keep it from sticking to your rolling pin and roll out to 1/8 inch thick. Top with your favorite toppings. Transfer parchment paper to a pizza stone and cook for 10 minutes. Carefully slide parchment out from under crust. Cook for another 15 – 20 minutes, watching carefully towards the end.

<http://simplysugarandglutenfree.com/tomato-olive-pizzettes-with-quinoa-crust/>

Note: Quinoa flour has a strong odor that can be off-putting to some. I use a strategy that I learned from Linsey Herman, a food scientist who writes at [Cake and Commerce](#). She discovered that by toasting quinoa flour you can eliminate the strong grassy odor and bring out its rich nutty flavor.

How to Toast Quinoa Flour

1. Preheat your oven to 220 degrees.
2. Line 2 rimmed baking sheets with parchment paper.
3. Divide a one pound bag or box of quinoa flour among the baking sheets. You want to spread it out so that it is no more than 1/2 inch thick.
4. Place the baking sheets in the oven and cook for 2 1/2 hours rotating the baking sheets half way through and stirring the flour to prevent burning.
5. Remove from oven and cool. Store in the refrigerator or freezer for best results.