**Pizza Crust**

The yeasty smell of baking dough, the slight spice of tomato sauce, and the creamy pull of the cheese are all part of the experience of eating a good pizza. Pizza crust without gluten can often be soggy or hard, which is disappointing to pizza lovers. This recipe makes a stickier dough which helps keep the bite tender and yummy! For best results use King Arthur Cup for Cup° gluten free flour blend.

**Ingredients**

1 ½ cups gluten free flour blend

1 ½ tsp instant yeast (or 2 tsp active dry)

¾ tsp sugar

¾ tsp salt

½ cup plus 1 TBS water

3 Tbsp olive oil

**Steps**

In the bowl of your stand mixer fitted with the paddle attachment place the flour, yeast, and sugar, and mix slowly to combine. Add the salt and mix slowly again to combine. Add the water and olive oil and mix on medium speed until the dough begins to come together. Turn the mixer on high-speed mix until dough begins to appear whipped.

Transfer the dough to an oiled container with a tight-fitting lid or a greased bowl, spray lightly with cooking oil spray, and cover tightly. Place in a warm, draft-free area to rise until it’s about 150% of its original volume (about an hour).

When you’re ready to make the pizza, place a pizza stone or overturned rimmed baking sheet in the oven and preheat it to 400°F. Place the tightly sealed dough in the refrigerator to chill for at least 15 minutes before working with it, as it’s easiest to work with when it’s chilled.

To make pizza, place the dough on a lightly floured surface and sprinkle the top lightly with a bit more flour. Knead the dough a bit until it’s smoother and roll out on the floured surface with a rolling pin, moving the dough frequently to prevent sticking. Sprinkle very lightly with additional flour as necessary. Create a smooth edge around the perimeter of the dough by pressing the edges with one hand toward the palm of your other.

Transfer the dough to a large piece of unbleached parchment paper and brush the top of the dough generously with olive oil. Using a pizza peel or other flat surface like a cutting board, transfer the dough to the pizza peel or baking sheet in the preheated oven and bake it plain for 5 to 7 minutes, or until the crust has begun to crisp on the underside.

Remove the crust from the oven. At this point, the parbaked crust can be cooled completed, wrapped tightly and frozen for at least one month.

To use the crust, simply defrost at room temperature, and then continue with the recipe as written. To continue preparing the dough, add your favorite toppings to the parbaked crust, and return the pizza to the hot oven until any cheese is melted and the edges have browned and puffed (another 5 to 7 minutes). Allow to sit for 5 min