



Montana Gluten Free Processors
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Gluten Free Pizza Crust

Ingredients:

1 ½ cup Montana Gluten Free All Purpose Baking Mix*
1 ½ tsp Italian seasoning or dried basil
½ cup water
⅓ cup oil
2 eggs, beaten

Directions:

- Preheat oven to 425° F and grease 12" pizza pan.
- Mix ingredients well.
- Spread evenly on pan. **
- Bake for 12-14 minutes. Remove from oven.
- Top crust with favorite pizza toppings and return to oven for another 8-10 minutes, or until cheese is melted.

Enjoy!

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*

*** Baker's tip: Place greased parchment paper on top of dough and roll with a rolling pin to finish the crust to a uniform thickness. Remove parchment paper before baking.*