

Pizza Crust

1 cup warm water

1 pkg Yeast or 1 Tbs bulk yeast

1 teaspoon Turbinado, Sucanat, raw sugar, honey or agave

1 teaspoon salt

1 Tablespoon vegetable or olive oil

2 cups flour mix (see French Bread /Pizza mix)*

Works best if prebaked for 5 minutes at 425 degrees before putting sauce and toppings of choice on top.

- Works well with Bob's Red Mill gluten free flour mix or Jules Shepard's gluten free flour