

Servings: varies

Prep time: 20 minutes

Smoke time: varies



Smoked (or Baked) Gluten-Free Pizza Dough

No Yeast Required. No need to place dough in fridge before use.

Ingredients:

DRY

4 cups Gluten-Free Flour plus a little extra for sprinkling

4 teaspoons Baking Powder

2 teaspoons Kosher Salt

WET

4 tablespoons extra virgin olive oil

2 tablespoons of Honey

2 cups Luke warm water

Directions:

Using a hook or paddle attachment, place all DRY ingredients listed in a mixing bowl. Mix well on low speed. Then add all WET

ingredients. Mix well on low speed. The dough may get sticky - that's normal. If it's tooooooo sticky, add little amounts of Gluten Free flour to the mix. Next, sprinkle your work station with Gluten Free flour then take the mixed dough and begin rolling it out in what should look like round pizza dough. I rolled ours out in 3/8th thickness. You can also break the dough up in smaller sections to make mini round pizzas that are perfect for personalizing. Add desired toppings and smoke (or bake), you decide! 😊

Smoke approx. 30 - 60 minutes (depending on the size you choose to make). I encourage you to check temperature settings as those may vary from one smoker to the next. This information can be found within the user Manuel that came with your smoker or go online to retrieve the Manuel.

Bake approx.: 12 - 15 minutes @ 350.

Got a #sweettooth Try mastering a dessert pizza using the same dough you just made. Suggestions: #freshfruit #syrup #jams #freshfruitveggiesandfeta #chocolatechips #sugar #cinnamon #whateversatisfiesyoursweettooth

Enjoy! 🍕🌱😊

Love, the Navarrette Family.

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Tag: #homemade #smokedpizzadough #glutenfree #bakedpizzadough