We used this recipe for gluten/dairy free student.

Substituted butter with shortening.

The Best & Easiest Gluten Free Pizza Crust {vegan}

Recipe type: Entree, Gluten Free, Vegan

Ingredients

- 2 cups + 3 tablespoons gluten free all purpose flour, I used Bob Red Mill’s 1:1 GF Baking Flour****
- 1 (1/4-ounce/7.5-g) package active dry yeast
- 1 teaspoon salt
- 1 teaspoon pure maple syrup
- 1½ tablespoons butter, melted, I used Earth Balance
- 2 tablespoons extra virgin olive oil
- 1 cup warm water

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Instructions

1. Place the flour, yeast and salt into a large bowl and mix until combined. Next add the maple syrup, melted butter, olive oil and warm water and mix again until everything is combined. Using your hands, form the dough into a ball. Cover bowl with plastic wrap. Set dough aside for 30 minutes.
2. While dough is rising, preheat the oven to 450 degrees Fahrenheit. Cover a pizza pan (whatever size you like*) with parchment paper and place the ball of pizza dough on the paper. Use your hands to spread the dough out until it is in an even layer. Dough works best if it isn’t too thick.
3. Bake pizza dough for about ten minutes, until firm and cooked through, but not completely browned. Add all desired toppings and place back in the oven until toppings are heated through.