

INSTRUCTIONS FOR GLUTEN-FREE DOUGH PREP

- Preheat oven and pizza stone to 500 degrees for 1 hour
 - Let dough come to room temp
- Lay down a strip of parchment paper or silicone mat
 - Press dough into a 10" round (use a little olive oil or gf flour on your hands if it's too sticky)
- Flip dough from paper onto wooden pizza peel (slider), well floured for slip
- Top your pizza with whatever deliciousness you choose
- Slide into oven onto pizza stone
- Cook for 10 minutes or 12