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## Gluten Free Thin Crust Pizza Recipe Using Premium Cassava Flour

	Percent	Small Batch
Potato starch*	28.10	145.54 g
Premium Cassava flour	18.94	52.23 g
White rice flour (superfine)	4.94	16.06 g
Baking powder	2.47	8.03 g
Sugar	1.78	5.79 g
Yeast	1.20	3.90 g
Salt	0.35	1.14 g
Xanthan gum**	0.31	1.01 g
Water	44.78	145.54 g
	100%	Total Weight: 325 g

### Method:

1. Place a pizza stone in the oven and preheat oven to 450°F (ovens vary)
2. Blend the dry ingredients thoroughly.
3. Using a mixing bowl with a dough hook attachment, mix in the water and form the dough.
4. Form the dough into round balls (may need to finish by hand) and roll out thin.
5. Cut desired round diameter and dock the pie.
6. Put the pie on the stone to parbake for 7-15 minutes, to desired crispiness.
7. Let crust cool. Add toppings and bake on oven rack for about 7 minutes more (until cheese melts).

\*Native potato starch (King Lion Brand recommended)

\*\*TIC Pretested Ticaxan Xanthan EC