

Gluten-Free Pan Pizza Dough



The best-tasting pizza starts with a great crust. It's what defines the regional pizza styles that customers love and is the stage that allows toppings to shine. As ingredient experts, we're crust obsessed, and that's why we're excited to introduce our new Ardent Mills Gluten-free Pizza Flour.

Ingredients:

- 2.27 kg Ardent Mills® Gluten-free Pizza Flour
- 74.4 g Granulated Sugar
- 58.5 g Kosher Salt
- 17 g Double-acting Baking Powder
- 1.89 kg Warm Water (about 95°F)
- 243.8 g Extra Virgin Olive Oil
- 113.4 g Extra Virgin Olive Oil
- 49.4 g Active Dry Yeast

Directions:

In the bowl of your stand mixer, add flour, sugar, salt and baking powder. Mix well to combine. In a separate bowl, measure the warm water, 243.8 grams of oil, yeast and 3/4 of the dry ingredient mix (mixed in your stand mixer). Stir to combine. Mixture may be slightly lumpy. Set aside for 30 minutes, or until the mixture develops bubbles and smells of yeast. Once ready, transfer the mixture back into the stand mixer bowl with the remaining 1/4 of the dry ingredients. Fit the mixer with a paddle attachment and beat on medium speed for 4 minutes. The dough will be sticky and thick, unlike traditional pizza dough. Cover and rest dough for 30 minutes.

Use the remaining oil (113.4 grams) to grease 8, 10-inch cast iron pans or deep-dish pans. Scrape the dough from the bowl, divide into 8 portions, and place each portion into a pan. Grease or wet hands and press out the dough, beginning in the center, in order to fill out the pan. Keep unused dough refrigerated for 48 hours and in the freezer for up to 2 weeks. Bring back to room temperature before use. Cover and rest dough for an additional 30 minutes. While dough is resting, preheat deck oven to 400°F. Once dough has risen to about double in size, add any sauce, cheese or topping as desired. Bake for 20-23 minutes, or until cheese bubbles and browns, and the edges and bottom of the crust are golden-brown. Chef's tip: If the bottom of the crust is still pale, remove from the pan and bake directly on a stone for 2-4 minutes or until bottom is brown. Remove from the oven and place pan on a cooling rack. Run a spatula along the edge of the pizza to prevent any cheese from sticking to the pan. Let the pizza cool slightly, transfer to a cutting board, cut and serve. Enjoy!

Yield: 8 (10-inch) Pizzas

