

Biscuit Crust Pizza

Ingredients:

2 cups gluten free flour
1 tsp xanthan gum
1 teaspoon garlic powder
1 teaspoon salt
2 teaspoons Italian seasoning
4 teaspoons baking powder
1/4 teaspoon baking soda
4 tablespoons cold non-dairy butter
3/4 to 1 cup “buttermilk” (almond milk with a squirt of lemon juice)
ND butter, parmesan, sauce (opt), cheese, and toppings



Directions:

Preheat the oven to 450°F. Combine the flour, garlic, salt, seasoning, baking powder and soda. Cut in the butter using a pastry blender. Add 3/4 cup buttermilk. Add a tablespoon more at a time until you can mix all the flour in. Take the dough out of the mixing bowl and flatten it and fold it over itself a few times. Pat/press it out to about an 11 inch circle or so. Fold in the edges to create a crust. Top with sauce (opt), cheese, and toppings. Bake for about 15 minutes or until the crust is browned around the edges and the cheese is bubbling. Brush the edges with melted non-dairy butter and sprinkle with parmesan. Garnish with basil.