



Montana Gluten Free Processors
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Personal Pizza

Ingredients:

For the crust:

- 1 cup Montana Gluten Free All Purpose Baking Mix*
- ½ tsp Italian seasoning or dried basil
- ⅓ cup water
- ¼ cup oil
- 1 egg

For the top:

- pizza sauce
- shredded mozzarella
- pizza toppings

Directions:

- Heat oven to 425° F. Grease a 10-12" pizza pan (or 9" pie plate for deep dish pizza).
- Mix ingredients until well combined-- dough will be very wet. Spread in pan to desired thickness.
- Bake crust for 15 minutes.
- Spread pizza sauce over crust; add cheese and desired toppings.
- Bake 10 to 15 minutes longer or until cheese is melted.

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Mix*