

Directions for use:

Yield 1, 16" Pizza or a 10 by 13 "Cookie Sheet".

1 Pack GLUTEN **FREE PIZZA MIX**

1-1/4 Cup Water or Milk, 1 whole Egg

2 Tablespoons melted Butter or Vegetable Oil

Contents of Instant yeast pack enclosed.

Pre-heat oven to 400 Degrees F.

Grease or butter pizza pan.

Pour dry **GLUTEN FREE PIZZA MIX** in a mixing bowl, add liquid and stir to completely mix all ingredients. Approximately 2 minutes in 1st speed of mixer. **DO NOT OVERMIX!**

For Pizza, place dough on greased pizza pan and flatten to an even thickness with dough touching the outer edges of pan. Pre-bake the pizza shell for 15 Minutes at 400 degrees F. Remove from oven and top with sauce, cheese and other ingredients. Place in oven and bake for an additional 10-12 minutes or until done.

PIZZA MIX



ENDLESS MOUNTAIN
MUFFIN MAN

NET WEIGHT 1 LB. [454 gr]

Rice Flour, Corn Starch, Tapioca Flour, Sugar, Xanthan Gum, Salt, Baking Powder, Vinegar. 1 package Instant Yeast.

NOTE: This **GLUTEN FREE PIZZA MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate. We certify that these statements are true and accurate to the best of our knowledge and ability.

Manufactured by;
#1 GLUTEN FREE
100 SOUTH ELMER AVENUE
SAYRE, PA 18840

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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GLUTEN FREE

OLD FASHIONED WHITE PIE PIZZA

Prepare dough as per directions, and brush top with melted Butter or Olive Oil. Add 1 teaspoon of Italian Spices sprinkled over the top of the pizza. Top with finely diced Garlic and grated parmesan cheese and mozzarella mixture before baking.

After the pizza comes out of the oven, cut into servings and enjoy! It is delicious!!

INGREDIENTS :

CLASSIC ROMANO PIZZA

Prepare the Pizza dough as directed above. Allow the dough to rise for 20-30 minutes before topping with sauce and cheese. You will have a thicker crust and a chewier texture.

Experiment with all your family's favorite pizza toppings. Invite your neighbors for a GF Pizza treat.