



THE ingles TABLE

with Gigi Stewart

Gluten Free Pan Pizza

Shopping List

- 2 ½ cups Laura Lynn GF Pancake and Baking Mix
- 1 tablespoon sugar
- ½ tablespoon yeast
- 1 teaspoon garlic powder
- 1 2/3 cups warm water
- 2 tablespoons organic sunflower oil (or other oil you use in baking)

Cooking Instructions

1) Combine baking mix, sugar, yeast and garlic powder in a mixing bowl. Add warm water and oil; stir until a dough forms.

2) Spoon the dough into a rectangular baking dish – 11x7-inch or 9x13-inch works best – spreading the dough to cover the entire bottom of the pan and just up the sides.

3) Preheat your oven to 425F. While the oven heats, let the dough rise.

4) After 20 minutes of rising time, bake crust 10 minutes.

5) Remove crust from oven and add sauce, cheese and other toppings as desired.

6) Return to the 425F oven and bake 20-25 minutes*, until crust is cooked through and toppings reach desired doneness.

7) Remove from the oven, slice into squares and serve.

8) *Cooking time will vary depending on the size of the pan used. A smaller pan will yield a thicker crust, so baking time will be longer.



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