



# The **ingles** T a b l e

with Gigi Stewart, M.A.  
**GLUTEN-FREE PIZZA**

## Shopping List

- 1 (7.5 ounce) box Chebe Pizza Crust Mix
- 2 Tablespoons Laura Lynn olive oil
- 2 Laura Lynn eggs
- ¼ cup water
- ½ to ¾ cup Laura Lynn pizza sauce
- About 2 cups Laura Lynn mozzarella cheese shreds
- About ¼ pound Di Lusso deli pepperoni, thinly sliced (from the deli)

## Cooking Instructions

1. Preheat your oven to 450F and have a 14-inch round pizza pan handy (do not grease the pan)
2. Prepare the crust according to the Chebe package directions
3. Once dough is thinly pressed onto the pan, add sauce, cheese and pepperoni slices (Note: adjust toppings to your own tastes; thinly sliced vegetables like mushrooms, tomatoes, bell peppers and onions are excellent additions!)
4. Bake the pizza in the preheated oven between 15-18 minutes, until toppings are bubbly and the crust is lightly browned
5. Slice and serve

