



Oat Flour Pizza Crust



SERVINGS

8



COOKING TIME

5 min

Indulge guilt-free with a crispy oat flour pizza crust, boasting a gluten-free alternative that's both nutritious and delicious for your homemade pizza creations.

Ingredients

- 2-3 cups [Quaker® Oat Flour](#)
- 2 tbsp warm water
- 1 pkg instant yeast
- 2 eggs, whole or whites
- 1 tsp baking powder
- To taste salt
- 1-2 tbsp olive oil, more if needed

Cooking Instructions

1. Add flour to a bowl, make a hole in the center and add warm water and yeast.
2. Stir gently to combine and slightly dissolve yeast.
3. Wait 10 min.
4. Add cracked eggs or egg whites, baking powder and salt.
5. Use spatula to combine, knead for 2 mins or until dough is formed. Add more flour if needed, dough should be soft and slightly tacky.
6. Cover with a damp kitchen towel or plastic wrap and allow to rest for 20-30 min.
7. Preheat oven to 400°F.
8. Use a pizza stone for extra crisp bottom.
9. Dust rolling surface with oat flour. Remove cover and divide dough in half. Dust each ball with oat flour.
10. Using a rolling pin, roll dough to desired shape, oval or round.
11. Transfer one crust to a pizza peel. Brush with olive oil. For an extra crispy crust, blind bake the naked crust in the oven for 5 min.

12. Crust is now ready for toppings.