

## Gluten Free Chicago Stuffed Pizza

yield: Dough for 1 large stuffed pizza

2 1/2 c (600g) water (warm tap water)  
2 Tb (10g) psyllium husk powder  
4 tsp (16g) sugar  
1 1/2 Tb (14g) instant (or quick) yeast  
1 3/4c (225g) brown rice flour, plus additional to shape dough  
1c (118g) sorghum flour  
3/4 c (120g) tapioca flour  
1/2 c (95g) potato starch  
3/4c (37g) potato flakes (like the instant mashed potato kind!)  
2 tsp (12g) salt  
4 Tb (56g) butter  
Fillings of choice  
Tomato basil sauce (for the TOP!! Recipe below.)

Whisk together water and psyllium husk, set aside for 5 minutes to hydrate. In a medium bowl whisk together sugar, yeast, all flours, potato flakes, and salt. Add the water mixture and butter to the dry ingredients, mix thoroughly with an electric mixer or large sturdy spoon to form a dough. Cover with a tea towel and let rise 20 minutes.

Preheat the oven to 475 (if you're oven goes higher, like 500 even better you want the highest heat. If you have a baking stone or steel put that on the middle rack of the oven.

Take out two pieces of parchment paper. Sprinkle both with a little brown rice flour. Divide your dough into 2 pieces. Using lightly brown rice floured rolling pin, roll one half of the dough into a 16 inch round, slide that into a buttered 9-10 inch Chicago pizza pan or round cake pan. Roll the other half of the dough. Fill the pizza with fillings of choice (see suggestions below). Top the filled pizza with the other rolled dough, removing the excess and pinching to seal the top piece to the bottom. Top with tomato sauce (below). Bake Pizza 22-25 minutes. Remove from oven and let cool 10 minutes then slice and eat!

Chicago stuffed pizza filling suggestions:

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8oz shredded mozzarella cheese plus 1/2 cup (45g) grated parmesan cheese

1/2 cup sliced pepperoni

1/2 cup cooked Italian sausage

4 slices bacon, cooked and crumbled

1/2 cup cooked spinach

1/2 cup diced artichoke hearts

1/2 cup roasted peppers

## **Tomato-Basil Pizza Sauce**

Yield: 1 quart

1/4 c. extra virgin olive oil

2 cloves of garlic, thinly sliced or minced

1 lb tomato puree

2 Tb. packed basil leaves, thinly sliced

Salt and pepper to taste

Pour the olive oil into the sauté pan. Sauté garlic, over medium heat stirring often, until just beginning to color. Add tomatoes and cook, stirring often, for about 10 minutes, and remove from heat and stir in basil and season with salt and pepper.

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