



**Makes 2 (6-inch) pizza crusts**  
**Preparation Time: 10 minutes**  
**Cook Time: 20 minutes**

**INGREDIENTS:**

1 cup gluten-free oat flour

$\frac{2}{3}$  cup fine cornmeal, plus more for dusting the pan

6 tablespoons almond flour

1½ tablespoons ground flaxseeds

1 teaspoon baking powder

$\frac{1}{2}$  teaspoon sea salt

$\frac{1}{4}$  teaspoon ground cumin (optional)

1 cup unflavored plant-based milk, lukewarm (100°F), plus more to brush the crust

2 tablespoons fresh lime juice (from 1 lime)

## Quick Cornmeal Pizza Crust (Gluten-Free)

This gluten-free pizza crust has a whole lot of satisfying crunch, thanks to the cornmeal and almond flour in the dough. The recipe has one big advantage over traditional pizza crust recipes, too. Because it is made with baking powder instead of yeast, it requires no kneading or rising time, so you can have homemade pizza ready to serve in under an hour. Parchment paper is put to good use here as it keeps the dough from sticking to the work surface and the pan (no greasing necessary!), plus the parchment squares makes it easier to move the relatively fragile dough disks from work surface to baking sheet.

By Darshana Thacker Wendel

- 1 Preheat the oven to 400°F. Prepare two 10-inch squares of parchment paper.
- 2 Whisk together the oat flour, cornmeal, almond flour, ground flaxseed, baking powder, salt, and cumin (if using) in a large bowl.
- 3 Add the milk and lime juice, and knead lightly with your hands until the mixture forms a stringy but not sticky dough. Divide the dough into two rounds.
- 4 To make the pizza crusts, lay one parchment square on a clean work surface, and sprinkle with cornmeal. Place one round of dough on the parchment square, sprinkle it with more cornmeal, and roll it out to a 6-inch disk with a rolling pin. (The rolled-out dough should be about  $\frac{1}{8}$  inch thick.) Gently push around the edges of the dough with your hands to build up a slight edge, if desired. Slide the parchment and dough disk onto the prepared baking sheet. Repeat with the remaining dough.
- 5 Lightly brush the tops of the crusts with milk using a pastry brush or a small spatula. Bake for 20 minutes, or until the top of the crust(s) is dry and crisp.
- 6 Top the crusts with your desired pizza sauce and toppings. Return the pizzas to the oven and bake for 20 minutes, or until the toppings are hot and cooked through.