

Jack's Gluten Free Pizza



the stuff

Makes 2
Gluten Free Flour -
2 Cups + extra for dusting



Unsweetened Greek Yogurt
1 1/4 Cups



Pinch of Salt



Olive Oil Spray

Your choice of toppings!

Baking paper

2x Trays

Rolling Pin

Minimum 1x Silly-Yak



tip.
You might need to
add more flour
so the dough
doesn't stick
to your hands.

the making

Preheat Oven at 240 C° or 220 C° if fan forced
Mix Flour, Yogurt and Salt in a bowl with a
wooden spoon until a little clumpy.

Push mixture to one side of the bowl, sprinkle
some flour on the other side. Using your hands
knead the dough into the flour. Continue until
dough isn't too sticky nor too dry!

Separate into two balls and roll out on some
slightly floured baking paper into whatever
shape you'd like!

Try and keep the width of your base even,
not too thick and not too thin.

Add all your favourite toppings
(Jack loves, pineapple, pepperoni and capsicum).
*always double check that your ingredients are GF!

Lightly spray the crust of your pizza with
some olive oil then put into the oven until
warm and gooey.

This recipe is part of



share your yummy creation

@jackthesillyyak

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