



Directions

1. Combine 1 cup of warm water, 2 tablespoons active dry yeast and sugar. Spray two large baking pans with vegetable oil and set aside.
2. Combine the white rice flour, soy flour, milk powder, tapioca flour, xanthium gum, Italian seasonings and salt in a bowl of a standing mixer with a paddle and set on low. Mix the flour well and then add the olive oil with the remaining 1/2 cup of water, slowly pouring into the bowl. Add the egg whites slowly until the mixture is well incorporated. Add the yeast mixture and increase the speed to high and continue to mix for 4 minutes until dough starts to form a ball.
3. Remove the dough from the mixing bowl and evenly divide into two balls. Place one of the dough balls onto each pan, coat with vegetable or olive oil and place in bowls or sheet pan, cover with plastic wrap or damp towel. Set aside for 30-45 minutes to rise.
4. Place dough on to a counter top sprinkled with rice flour. Flatten and stretch out dough using your hands and finger tips, working slowly outward transfer to your pizza stone or pan, spread until it fits your stone or pan. Using your knife prick holes all around the dough to allow air to escape when cooking.
5. Place the dough into the oven and let cook for 5-7 minutes. Remove from the oven and top with your favorite sauce and ingredients. Place back into the oven and continue to cook until the crust is golden brown and crispy, 10 to 12 minutes longer.



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Gluten Free Focaccia Dough

Ingredients

- 1 cup warm water (105°F – 115°F)
- 1 tablespoon sugar
- 2 tablespoons active dry yeast
- 2 cups white rice flour
- 1/2 cup soy flour
- 2 cups tapioca flour
- 2/3 cup instant non-fat dry milk powder
- 3 teaspoons xanthium gum
- 2 teaspoons Italian Seasonings
- 1 teaspoon salt
- 3 tablespoons olive oil
- 4 egg whites at room temperature Vegetable oil spray

