



Vegan Pesto Pizza

8 servings

1 hour 30 minutes

Ingredients

2 1/2 cups All-Purpose Gluten Free Flour
1/4 cup Ground Flax Seed
1 1/2 tsps Psyllium Husk Powder
1 tsp Baking Powder
1 tsp Sea Salt
1/2 tsp Instant Yeast
1 1/2 cups Water (warm)
1/2 cup Extra Virgin Olive Oil (plus extra for greasing)
1/2 cup Pesto
2 Tomato (small, sliced)

Directions

- 1 In a mixing bowl, combine the flour, flax, psyllium husk, baking powder, salt and yeast.
- 2 Add the warm water and oil. Mix with a fork then knead with your hands and form a ball. The dough should be a bit sticky but able to hold shape. If the dough is too wet, add more psyllium husk. If it is too dry, add water. Cover with a damp towel and let sit at room temperature for 60 minutes.
- 3 Adjust the oven racks to the top and preheat to 500°F (260°C). Place a pizza stone or baking sheet in the oven.
- 4 Grease your fingers with a bit of oil. Transfer the dough to a sheet of aluminum foil, and gently press into a thin round layer, roughly 1/4 inch thick. Transfer onto the preheated stone or baking sheet and bake for 8 to 10 minutes.
- 5 Spread the pesto evenly over the pizza and top with tomato slices. Bake for an additional 7 to 9 minutes. Let cool slightly and enjoy!

Notes

Pizza Size, For a pizza that makes eight servings spread the dough about 15 inches in diameter, 1/4 to 1/2-inch thick.

Leftovers, Refrigerate in an airtight container or storage bag for up to seven days. Freeze up to three months. Reheat in the oven.

Serving Size, One serving equals one slice of pizza.

Additional Toppings, Customize your pizza with your favourite toppings like pepperoni, onions, mushrooms and/or green peppers.

Personal Pizzas, Divide the dough into your desired number of pizzas and customize your toppings. Reduce the cooking time accordingly until the crust has browned slightly.

Flour, This recipe was developed and tested using Bob's Red Mill All Purpose Gluten-



Free Flour. Please note that results may vary with other types of flour.

No Aluminium Foil, Reduce the heat to 425°F and cook the pizza on parchment paper instead. Increase the cooking time accordingly until the crust has browned slightly.