

Gluten Free Oat Pizza Crust

Ingredients

- 1 cup Quaker® Gluten Free Quick 1-Minute Oats
- 2 tbsp ground flaxseed + 6 tbsp warm water
- 1 tsp baking powder
- 1/4 tsp sea salt
- 1/2 cup water
- Olive oil spray

How to make it

1. Turn oven to 400°F and put baking pan in oven while it's pre-heating.
2. Mix flaxseed and 6 tablespoons warm water and let sit for 5 minutes until it's a thick consistency.
3. In a blender add oats, baking powder, and salt and blend until flour-like texture.
4. In a medium bowl, stir oat mixture, flaxseed mixture, and water until well combined.
5. Mist the hot baking pan with olive oil and pour/spread mixture evenly on the pan into a 10" circle.
6. Bake for 15-18 minutes, until crust is crisp.
7. Add favorite gluten-free toppings & bake another 5-8 minutes.
8. Topping ideas (to keep pizza GF, make sure to also choose gluten-free toppers): marinara-spinach-mozzarella; ricotta-arugula-lemon; pesto-tomato-olive



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	6

Made with



Quaker® Gluten Free Quick 1-Minute Oats