

(Cut along the line) ✂

## White Corn Pizza Dough

### INGREDIENTS:

1 ½ cups Iroquois White Corn Flour  
1 ½ cups gluten-free whole grain pizza crust mix  
1 ½ cups warm water  
1 package yeast  
2 teaspoons olive oil  
2 eggs

### DIRECTIONS:

1. Grind Iroquois White Corn Flour four times in a coffee grinder at an expresso setting.
2. Mix warm water and yeast.
3. Add olive oil and eggs to water-yeast mixture.
4. Add corn flour and pizza crust mix to mixture. Mix at medium speed. Split dough in half and make two balls.
5. Wrap dough in plastic and let sit for 20 minutes.

White Corn Pizza Dough (continued)

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### DIRECTIONS: *(continued)*

6. Put pizza dough on a greased pizza pan. Using wet hands, spread dough on the pan. Cook for 7-9 minutes without toppings.
7. Remove from the oven, add toppings, and bake for an additional 15-18 minutes.

*Yields two 12" pizzas*

*Submitted by Chef Julie Samson*

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