

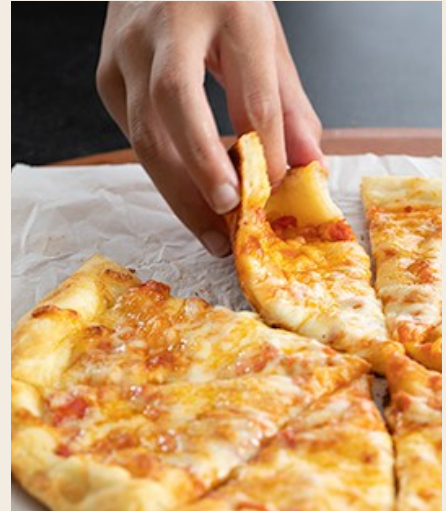


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Prep Time: 15 minutes | **Cook Time:** 20 minutes

Enjoy the classic taste of a New-York style gluten free pizza crust — right from the comfort of your own kitchen. This GF NY style pizza crust tastes like it came from the corner pizza shop!

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Can I make this gf pizza crust and freeze it?



NY Style Gluten Free Pizza Crust | It Bends And Folds!



Enjoy the classic taste of a New-York style gluten free pizza crust — right from the comfort of your own kitchen. This GF NY style pizza crust tastes like it came from the corner pizza shop!

Course: Dinner, Pizza

Cuisine: American, Italian

Prep Time: 15 minutes

Cook Time: 20 minutes

Resting/rising time: 1 hour

Yield: 12-inch pizza pies

Author: Nicole Hunn


<https://glutenfreeonashoestring.com/ny-style-gluten-free-pizza-crust/>



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Stand mixer with paddle attachment or food processor

Rolling Pin

2 cups (280 g) **all purpose gluten free flour blend** (Better Batter highly recommended)

1 teaspoon xanthan gum omit if your blend already contains it

¼ cup (36 g) **tapioca starch/flour**

2 teaspoons (6 g) **instant yeast**

1 ½ teaspoons (6 g) granulated sugar

1 teaspoon kosher salt

9.5 ounces warm water (about 95°F)

2 tablespoons extra virgin olive oil

Cooking oil spray

Your favorite pizza toppings

TO MAKE THE PIZZA DOUGH.

- 1 In the bowl of your stand mixer fitted with the paddle attachment or your food processor fitted with the metal blade, place the flour, xanthan gum, tapioca starch, yeast, and sugar. Whisk to combine with a separate, handheld whisk. Add the salt, and whisk again to combine well.
- 2 Add the water and olive oil, and mix on medium speed in your stand mixer or pulse in your food processor until the dough begins to come together.
- 3 Turn the mixer to high speed or your food processor on and process for about 2 minutes.
- 4 Transfer the dough to an oiled container with a tight-fitting lid or a

7 Transfer the dough to an oiled container with a tight-fitting lid or a greased bowl and cover tightly.

5 Refrigerate the dough for at least an hour and up to 3 days.

TO MAKE PIZZA.

1 When you're ready to make the pizza, place a pizza stone or overturned rimmed baking sheet in the oven and preheat it to 450°F.

2 Divide the dough into two equal portions, and work with one at a time (place the other back in the container and back in the refrigerator). The dough will be super soft, and should only be handled once you've either wet your hands with water or coated them in cooking oil spray (or just olive oil).

3 Place the first piece of dough on a clean sheet of parchment paper. Working from the center of the dough out to the edges, begin to press it into a round about 12-inches in diameter.

4 Grease or wet your hands as necessary to help prevent sticking. If it's useful, oil your rolling pin and use it to help roll out the dough.

5 Create a smooth, slightly raised edge around the perimeter of the dough by pressing the edges with one hand toward the palm of your other.

6 Spray the shaped dough with cooking oil spray, concentrating it on the edges. Top the dough with sauce, cheese, and any other toppings you like best.

7 Transfer the shaped and topped dough, still on the parchment paper, to a pizza peel or other flat surface like a cutting board, and transfer it to the hot oven.

8 Bake for 8 to 10 minutes, or until the crust has begun to crisp on the underside, brown on the edges, and the cheese is brown and bubbling.

Do not overbake.

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- 9 Remove from the oven, allow to set for just a few minutes, then slice and serve hot.

Originally published on the blog in 2020. In 2022, more textual resources added.