

Pizza Crust

1	pouch	Rice Bread & Baking Mix	400g
1	cup	warm water	250 ml
1	tsp	sugar	5 ml
2 1/4	tsp	Fleischmann's Quick Rise Yeast	8g pouch
3	tbsps	oil	45 ml

Directions

Use a 17" x 11" (43 cm x 30 cm) Pizza pan

Follow first two steps for Rice Bread loaf. Coat hands with oil, and press dough into a well greased pizza pan.

Brush a thin coating of oil on the dough to prevent it from drying out. Leave dough to rise for **30 minutes**.

Preheat oven to **425°F**. Bake crust for **10 minutes**. Remove from oven and add sauce and toppings.

Bake for another **10 minutes**. Slice and serve immediately.