



# Gluten Free Oat Pizza Crust

 **SERVINGS** not found or type unknown

 **COOKING TIME** not found or type unknown

Makes 10" crust (6 servings)

-

## Ingredients

- 1 Cup [Quaker® Gluten Free Quick 1-Minute Oats](#)
- 2 Tbsp Ground Flaxseed + 6 Tablespoons Warm Water
- 1 Tsp Baking Powder
- 1/4 Tsp Sea Salt
- 1/2 Cup Water
- Olive Oil Spray

## Cooking Instructions

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