

## Pizza – GFCE

Gluten Free Olive oil bread dough (In bread section <http://www.lincolntent.com/GFCF-Bread.html>)

Pizza sauce (make sure gluten free)

toppings – veggies, browned sausage, browned hamburger, pepperoni etc

Heat oven 500 degrees (Don't use broiler tray for water like you normally do for Olive Oil Bread)

Line cookie sheet with parchment paper. Flatten dough to 1/8 to 1/16 inch thin. Spread sauce on dough.  
Sprinkle with toppings

Slide into oven and bake 10 to 12 min May need up to 5 min more.

Allow to cool slightly before serving.

<http://www.lincolntent.com/GFCF-Sausage.html>