



A quick explanation might help. We had planned to make a Pizza last night. We do them in a giant Yorkshire Pudding on occasions. But thought we'd have a go at our own Gluten free Pizza base. So I dug out the loaf recipe I used a while ago and halved the quantities. Half a loaf in a tin should make a good deep crust Pizza base, right? Actually no. What I made was a giant bread bun. So we'll be having a ?Monster Burger? this evening then!!!!

Ingredients:-

2 Egg whites
4 1/2 tbsp Olive Oil
1 tsp Distilled Vinegar
2 tbsp Sugar
1 tsp Salt
Ingredients:-
425ml Water
500g Gluten free White Bread Flour
2 tsp Quick Yeast

Method:-

- (1) Put the egg whites , half of the oil, vinegar, sugar, salt and water into a bowl and whisk together.
- (2) Add the flour and yeast, mixing to a smooth, thick batter.
- (3) Drizzle the remaining oil over the sticky batter/dough and turn the mixture a couple of times in the bowl to encourage the formation of a doughy mass.
- (4) Tip the dough into an oiled tin and smooth the top.

- (5) Loosely cover with oiled cling film and leave until the dough has doubled in size.
- (6) Pre-heat the oven to 220c
- (7) Bake in the pre-heated oven for 45-55 minutes.

So back to plan B it was and Giant Yorkshire Pudding Pizza. Which was really good, if a little later than planned! Lots to snack on during the day?..