



## SUPREME PIZZA

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EACH BATCH MAKES TWO 13" TO 15" PIZZAS. YOU WILL NEED TWO GLUTEN AND DAIRY FREE PIZZA CRUSTS, EITHER PURCHASED OR MAKE YOUR OWN USING MY FAMILY'S FAVORITE [GLUTEN FREE DAIRY FREE PIZZA CRUST](#).

INGREDIENTS	X1	X2	X3	X4
Gluten & dairy free tomato or pizza sauce	1 cup	2 cups	3 cups	4 cups
Gluten & dairy free sliced pepperoni	3 oz. package	6 oz.	9 oz.	12 oz.
Gluten & dairy free sausage (pork, turkey or beef), cooked and crumbled	3/4 pound	1 1/2 pounds	2 1/4 pounds	3 pounds
Fresh mushrooms, cleaned and sliced	4 oz.	8 oz	12 oz.	16 oz.
Sweet red bell pepper, seeded and chopped	1 medium	2 medium	3 medium	4 medium
Sweet green bell pepper, seeded and chopped	1 medium	2 medium	3 medium	4 medium
Onion, peeled and chopped	1 cup	2 cups	3 cups	4 cups
Sliced black olives	1/2 cup	1 cup	1 1/2 cups	2 cups
Sliced green olives	1/2 cup	1 cup	1 1/2 cups	2 cups
Gluten & dairy free cheese substitute of choice	1 cup	2 cups	3 cups	4 cups

Saute red and green pepper, onion and mushrooms together until onions are translucent and vegetables are softened.

Oil 2 pieces of parchment per batch, placing one on each of 2 13-inch to 15-inch pizza pans or a baking sheet. Set aside. Make pizza dough as per recipe. Divide dough evenly on oiled parchment paper. Drizzle about a tablespoon of olive oil over your hand and one portion of dough. Pat the dough back and forth in hands until rounded. Spread the dough out evenly over the pizza pan, forming a ridge around the edge to contain the pizza toppings.

Dividing sauce, spoon onto pizza crusts and spread to about 1 inch to the raised edges of dough. Dividing between the pizzas, top with pepperoni, sausage, mushrooms, peppers and onions, black and green olives. Finally, top with non-dairy cheese substitute.

**To freeze:** Wrap with plastic and place in coldest part of the freezer. When frozen, you can remove the pizza from the pan and place on a circle of cardboard to prevent breaking while being stored. Wrap pizza well with plastic and foil.

**To serve:** Unwrap pizza, leaving parchment. Put pizza on pizza pan or baking sheet; place in cold oven. Turn oven to 400 degrees. Bake until crust is golden and toppings are bubbly.

**Tip:** Use disposable 13" catering trays from the local party supply store to support pizza crust from cracking in the freezer. Line tray with oiled parchment before spreading out dough. When frozen, wrap tray and crust together. Do not bake on the tray, but slide the parchment onto a baking sheet or pizza stone. I wash the trays and reuse during my next mini pizza freezer session.