



Agnieszka's super easy gluten free sweet potato pizza

RECIPE



Ingredients:

- 1 large sweet potato (200g puréed)
- 80g gluten free flour; ½ rice & ½ gluten free oats (and experiment with your favs)
- Tomato sauce and favorite toppings

Instructions:

1. Clean sweet potato, cut in half, put the flesh side down on a paper lined baking tray
2. Heat the oven to 210 C, on circulation/fan and bake at 210C until soft (approx, 20-30 mins depending on the size)
3. Once cooled down, scoop the flesh out and mash with a fork. Add the flour and work it through until the dough is smooth and doesn't stick to your hand anymore
4. Move on to the baking tray, roll out and pierce the dough with the fork all over (so the dough doesn't raise too much)
5. Heat the oven to 210C & bake approximately 15 mins until the dough is crisp on the bottom
6. Take out of the oven, top with your favourite ingredients and bake for another 5-8 mins.

Enjoy! Smacznego! Buon appetitio!