

LOVE LIFE
and PIZZA

Thank you for purchasing our Gluten Free Pizza Dough

Enjoy this light and easy to digest dough.

Storing the Dough:

Upon arrival, if you are using it within a day, place dough in fridge until ready to prepare. If you will NOT be using the dough within the next day, please freeze until ready to use. When using frozen dough, take dough out of freezer the morning you want to use the dough for that evening. **THE DOUGH MUST BE AT ROOM TEMP for best results and to stretch easily.**

Making Your Pizza at home:

Refer to my tutorial on Instagram or on our YouTubeChannel by scanning the code to the right.



SCAN ME

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Each dough is portioned out to make a 12-inch pizza. Flour your dough as it will be moist using white rice flour. Stretch your dough out by hand and make sure it's not too thick (should be about ¼ inch). Preheat your oven to 500 degrees (or as hot as it goes). Place your dough on a pizza stone or very well oiled cookie sheet for approx. 10-20 min. Cooking time can vary. Check that the pizza is golden top and bottom. π

FOR RE-ORDERS please visit our **MARKETPLACE** online at www.lovelifeandpizza.com

Help support a small business:

Please share a review at www.lovelifeandpizza.com, Google and Facebook. Help spread LOVE LIFE and PIZZA ❤️ You can scan the QR code to the right to leave a Google Review.



WE ARE NOT A CELIAC ENVIRONMENT. We make every attempt to identify ingredients which may cause allergic reactions for those with food allergies. However, there is always a risk of contamination. There is a possibility that manufacturers of foods we use could change the formulation at any time, without notice. There is also a risk of cross contamination due to the nature of our ingredients. Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to foods consumed.

Many thanks,

Clara

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