

Gluten Free Sourdough Discard Pizza



I made this pizza for my son and it was a hit. I used my [GF Sourdough Discard](#). If you want to know more about it, here is the link to the post I wrote <https://wp.me/pc0thW-fU>.

INGREDIENTS

- Olive oil
- [Gluten Free Sourdough Discard](#)
- Salt
- Dried basil
- [Tomato sauce](#)
- Shredded cheese (I used vegan mozzarella)

*The amounts for the ingredients will depend on the amount of discard you use.

INSTRUCTIONS

- Preheat the oven to 400° F.
- Preheat your cast iron skillet to medium-high on the stove.
- Lightly oil the skillet.
- Stir the discard while in the jar and spread throughout the skillet.
- Add oil, and sprinkle salt and dried basil.
- Transfer to the oven and bake for about 5-7 minutes.
- Take the skillet out of the oven and add sauce and cheese to the crust (add more toppings if you prefer).
- Transfer to the oven and bake for another 10 minutes or until the cheese is melted.
- Take out and transfer to a cooling rack. Let it cool for 3-5 minutes and serve.

Always leave some amount of starter in the jar as the master starter, so you are able to continue to use it for the years to come.



Spread the discard on the cast iron skillet



Add sauce and cheese, and any other toppings of your choice.



Place in the oven and bake for about 10 minutes or until the cheese is melted





Beautiful crust

Enjoy!