

STILL RIDING FOODS

GLUTEN FREE  
PIZZA CRUST

STILLRIDINGFOODS.COM



Our ingredients are clean.  
Our recipe is simple.

**Made in a 100% Gluten Free facility**



EGG FREE



NON GMO



SOY FREE



NUT FREE



SESAME FREE



## EASY TO MAKE @HOME!

Just cut open the packaging & place in a preheated oven.



Add toppings too...

Cooks great in all types of ovens.  
Standard home ovens, toaster ovens and air fryers.

### OVEN & TOASTER OVEN



- 1 Heat oven to 450°F - 475°F
- 2 Bake for 8-12 minutes

### AIR FRYER



- 1 Heat fryer to 450°F
- 2 Bake for 6-8 minutes

### BAKING TIPS

- ▶ Place frozen or defrosted pizza on a baking sheet, stone, or screen. Bake until edges are brown and cheese is melted.
- ▶ For best results, place pizza on pizza stone or directly on oven rack. Cooking on a baking pan will result in softer crust.

### PIZZA INGREDIENTS:

Dough: Rice Flour, Potato Starch, Tapioca Starch, Organic Cane Sugar, Apple Cider Vinegar (Apple Cider Vinegar, Filtered Water), Molasses, Water, Olive Oil, Dry Instant Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Citrus Fiber, Double Acting Baking Powder (Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Fine Sea Salt, Pan Spray (Sunflower Oil, Sunflower Lecithin, Natural Flavors), Xanthan Gum.

Cheese: Pasteurized Milk, Cheese Culture, Salt, Enzymes.

Sauce: Vine-ripened Fresh Tomatoes, Tomato Puree, Salt, and Naturally Derived Citric Acid.

### Nutrition Facts

1 servings per container	
Serving size 6oz (170g)	
Amount Per Serving	
<b>Calories</b>	<b>343</b>
% Daily Value*	
Total Fat 8g	13%
Saturated Fat 4g	18%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 509mg	21%
Total Carbohydrate 54g	18%
Dietary Fiber 2g	9%
Total Sugars 6g	
Includes 4g Added Sugars	8%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 230mg	23%
Iron 0mg	0%
Potassium 195mg	4%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



If you have specific cooking questions or would like additional baking tips, please call us at 877-638-1683 or email [info@stillridingfoods.com](mailto:info@stillridingfoods.com).

*Share your thoughts with us and leave a review!*



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