

[Gluten - Free Campfire Pizza from Julie Ramsay](#)

INGREDIENTS

- 1 cup Bob's Red Mill Gluten-Free Biscuit Mix
- ½ tsp. Oregano
- ½ tsp. Basil
- 1 cup Water
- Pizza sauce or pesto
- Your choice of meat or meat substitute
- Your choice of veggies
- Your choice of cheese or cheese substitute

EQUIPMENT

- Cast-iron frying pan
- Metal flipper
- Heavy-Duty aluminum foil
- Grate or rack over your coals

DIRECTIONS

- Fire should be reduced to hot coals.
- Lightly oil your frying pan, and wipe out with paper towel
- Combine the biscuit mix, oregano and basil in a bowl, and mix with a fork to distribute herbs.
- Add ½ cup of water at a time to biscuit mix, and stir with fork between additions. Mixture should be smooth enough to spread, not pour, in the frying pan – add more water if necessary.
- Spread mixture in frying pan, to create one large pizza base.
- Place frying pan on fire grate, and cook underside of pizza base until golden. Remove from fire.

- Carefully flip pizza base over with flipper, and dress your pizza with your toppings. Cover the frying pan with foil.
- Return frying pan to hot coals and bake until underside of pizza base is golden, and cheese is melted.

Enjoy your campfire pizza!