

Cheesy Gluten Free Pizza Puffs

springy little cushions of gluten free goodness

A favorite of kids and adults alike, these fluffy little puffs are a party favorite. Nobody's EVER gonna guess these are so easy - and gluten free! They'll just say "YUM! Can I have another one?!"

Ingredients

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| 1.5 cups All Purpose Gluten Free Flour | <i>such as Bob's Red Mill</i> |
| 1.5 teaspoons GF Baking Powder | <i>such as Rumford</i> |
| 1.5 cups Milk | 2% preferable |
| 2 Eggs | Lightly beaten |
| 8 oz. Shredded Mozzarella Cheese | <i>such as Kraft</i> |
| 4 oz. Pepperoni Slices* (<i>optional</i>) | Cut into small cubes, such as Applegate |
| 1 Tablespoon dried Oregano | |
| ½ teaspoon dried Basil | (or 1 Tablespoon finely chopped fresh basil) |
| 1½ teaspoons salt | |
| 1 cup Pasta Sauce | <i>such as Newman's Own</i> |

Directions

Preheat oven to 375 degrees.

Quickly whisk together the flour and baking powder in a large bowl.

Add in the milk and eggs, whisking until combined.

Stir in the cheese, pepperoni (if desired), oregano, basil (if dried) and salt. Let stand for about 10 minutes.

Grease a 12-cup muffin pan.

Gently stir the mixture and fill muffin cups.

Bake until puffed and golden, 20 to 25 minutes.

While puffs are baking, warm pizza sauce on low heat on the stove top (or in microwave) until heated through.

If using fresh basil, sprinkle over puffs when they come out of the oven.

Serve puffs warm with the pizza sauce for dipping.