



Makes	12
Prep (min)	15 +1hour rise
Cook (min)	18-20

## GLUTEN FREE PEPPERONI DOUGH BALLS!

It's thyme to have a ball! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

### Free from

Dairy  
Egg  
Wheat  
Gluten free  
Nuts  
Peanut  
Soya  
Sesame  
Shellfish  
Fish

### Substitutions

**Swap pepperoni for:**  
12x sundried tomatoes

### Ingredients

280g Doves Farm gluten free white bread flour (plus extra for dusting)  
1 tbsp fresh thyme leaves  
7g sachet Allinson Easy Bake Yeast  
1 tsp sugar  
¼ tsp salt  
200ml lukewarm dairy free milk  
2 tbsp extra virgin olive oil (plus extra for greasing)  
12x pepperoni slices (check ingredients for allergens) (see substitutions for vegetarian option)

### Method

1. In a large bowl mix together the gluten free bread flour, thyme, easy bake yeast, sugar and salt. Then add the lukewarm dairy free milk, olive oil and stir until it forms one large sticky dough ball!
2. Next line a round 25cm baking tray with baking parchment and dust it with gluten free bread flour.
3. Tip: Grease your hands with olive oil to stop the dough from sticking! Now tear off a bite-size piece of dough. Fold a pepperoni slice into quarters and push it in the centre of your dough. Then wrap the dough around it to make a ping-pong sized ball and place it onto your dusted baking tray. One down!
4. Continue to stuff the rest of your dough balls but remember to leave a little space in between each ball as they will start to expand. Magic! Cover the dough balls with an oiled sheet of cling-film then leave to rise in a warm place for 1 hour. A warm oven or in an airing cupboard is a good hiding place!
5. Once your dough balls have nearly risen, pre-heat your oven to 200°C /gas mark 6 and place an empty baking tray on the very bottom of your oven.
6. When you're ready to bake your dough balls, lightly drip some cold water over the top of each ball. Then let a grown up fill the empty baking sheet in your oven with warm water to create lots of steam (sounds weird but it helps to make your dough balls soft).
7. Bake your dough balls for 18-20 minutes until a light golden crust. Leave them to cool down in the tin for at least 10 minutes before serving or if there are some left over... pop one in your lunchbox!

**Tip:** Revive 'next day' dough balls by nuking them in the microwave for 20 seconds.

### IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

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