

Gluten Free Pizza

Crust Ingredients

1 cup almond flour
1 egg
1 1/2 cups shredded mozzarella
2 tablespoons cream cheese
1 1/2 teaspoon garlic powder

Toppings

1 cup pizza sauce
2 cups mozzarella cheese
30 slices pepperoni

4 servings: 555 cal, 16g carbs, 29g protein, 4g fiber
6 servings: 370 cal, 11g carbs, 19g protein, 3g fiber
*these are approximate using no low cal or reduced fat foods.



Instructions

Preheat oven to 400

Combine two tablespoons cream cheese and 1 1/2c mozzarella cheese in microwave safe bowl. Heat for 40-45 seconds. Stir well, then heat for additional 40 seconds. Stir well to combine, mixture will be very sticky. Add egg and almond flour and garlic powder. Knead into ball and all ingredients are thoroughly combined.

Place ball onto parchment paper and cover with another sheet of parchment paper. Roll out into appx 1/4 inch crust. Remove top parchment paper and poke holes in crust with fork. Place crust in oven for appx 8-10 minutes just until starts to brown.

Remove from oven and add pizza toppings of choice starting with sauce, then cheese and pepperoni. Return to oven for appx 5-8 minutes just to melt cheese. Switch oven to broil and cook appx 5-8 minutes until pepperoni becomes crisp. Do not leave pizza unattended. The broil feature is FAST!



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