



Thin & Crispy Pizza Crust (Low Carb, Gluten Free)

Active Time: 20 minutes | **Total Time:** 1 hour | **Serves:** 6

Nutrition Information Per Serving

199.4 calories, 5.75 g carbohydrate, 2.84 g fiber, 2.91 g NET carbs, 14.15 g protein, 13.28 g fat

Ingredients

- 5 Tbsp(s) Bob's Red Mill Organic Coconut Flour
- 4 large(s) pastured eggs
- 1/4 tsp(s) sea salt
- 6 ounce(s) organic mozzarella cheese (part skim)
- 2 Tbsp(s) organic flax seed meal
- 1 Tbsp organic extra virgin olive oil
- 1 tsp organic garlic powder
- 1 tsp dried oregano
- 1 ounce organic Parmesan cheese
- 1/2 tsp(s) dried basil
- 1/4 tsp(s) cream of tartar

Preparation

1. Preheat oven to 350 degrees F.
2. Add all ingredients except mozzarella cheese to the bowl of a food processor. Process until smooth.
3. Fold in mozzarella cheese.
4. Spread batter onto a greased baking sheet.
5. Bake for 20-25 minutes.
6. Top with sauce and toppings of choice. Return to oven and bake another 10- 12 minutes.
7. Serve.

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