



## Superfat Keto Pizza Crust

**Active Time:** 10 minutes | **Total Time:** 30 minutes | **Serves:** 6

### Nutrition Information Per Serving

187.7 calories, 3.65 g carbohydrate, 1.6 g fiber, 2.05 g NET carbs, 10.39 g protein, 15.2 g fat

#### Ingredients

- 1 tsp Simply Organic Italian Seasoning
- 6 ounce(s) organic whole mozzarella cheese
- 3/4 cup(s) blanched almond flour
- 1 ounce organic cream cheese
- 1 large pastured eggs

#### Preparation

1. Preheat oven to 425F. Get your pizza stone ready.&nbsp;
2. Place&nbsp;mozzarella, cream cheese and almond flour&nbsp;in a microwaveable container.&nbsp;&nbsp;Microwave on high for&nbsp;1 minute. Stir and microwave another&nbsp;30 seconds.
3. Add the egg and herbs and knead the dough to a uniform consistency.
4. Place the dough between two pieces of parchment paper and roll out to a 10" circle.
5. Remove top sheet of parchment and place pizza on stone. Use a fork to poke holes in the pizza crust.&nbsp;Bake 11-14 minutes until crisp and golden.
6. Add toppings and return to oven to heat up and melt the cheese, about 5 minutes.

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