



## Keto-Friendly Dish Pizza Crust

**Active Time:** 15 minutes | **Total Time:** 30 minutes | **Serves:** 8

### Nutrition Information Per Serving

88.6 calories, 3.56 g carbohydrate, 2.05 g fiber, 1.51 g NET carbs, 3.18 g protein, 7.42 g fat

#### Ingredients

- 1 tsp Simply Organic Italian Seasoning
- 1 1/2 tsp(s) xanthan gum
- 3/4 cup(s) blanched almond flour
- 4 Tbsp(s) coconut flour
- 2 tsp(s) active dry yeast
- 1 large egg
- 1/2 Tbsp(s) organic apple cider vinegar
- 1/2 tsp(s) garlic powder
- 1 tsp cream of tartar
- 3/4 tsp(s) baking soda
- 1/4 tsp(s) sea salt

#### Preparation

1. Preheat oven to 350 F.
2. In a food processor, add the almond flour, coconut flour, baking soda, cream of tartar, garlic powder, Italian seasoning, yeast, xanthan gum and sea salt.
3. Pulse to combine.
4. Add the egg and the apple cider vinegar and pulse to bring the dough together. Add water by teaspoons if dough is dry.
5. Scrape dough onto a piece of cellophane and knead to form a smooth dough.
6. Prepare an 8 or 9" oven-safe pan by greasing. Roll dough between two sheets of parchment, invert and place in greased pan. Fold edges to make a sturdy crust.
7. Transfer to the oven and par-bake 10-12 minutes.
8. Remove from oven, top with desired toppings and return to oven to cook to desired doneness.

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