



Almond Flour Pizza Crust

By: The Pipe Line

Difficulty / Prep Time / Cook Time

Easy / 10 minutes / 15 minutes

Makes 1 pie or about 3 personal pies

Ingredients

- 2 cups almond flour
- ½ tsp garlic powder
- ½ tsp Himalayan salt
- ¼ tsp baking soda
- 2 fresh eggs
- 1 TBSP coconut oil
- ¾ cup shredded mozzarella cheese

Steps

1. Preheat oven to 350°F. In a large bowl, hand-mix all ingredients well and roll into a dough ball.
2. On an oiled pizza tray, flatten the dough ball until desired thickness. Bake for 15 minutes.
3. Remove crust from oven, add your favorite healthy ingredients and put back into the oven until toppings are warm and cheese is melted and browned. Serve and enjoy!

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