



## ME Recipe: Almond Flour Pizza Crust

This recipe is adapted and simplified from *The Gluten Free and Almond Flour Cookbook* by *Elana Amsterdam* as I did not have any grapeseed oil and felt the instructions in the original recipe were confusing and involved extra steps. The crust still came out dense and delicious.

### Ingredients:

- 1 ½ cups almond flour
- ¼ teaspoon sea salt (do not use coarse ground as this will leave large chunks of salt in the dough)
- ¼ tsp baking soda
- 1 tablespoon of olive oil
- 1 large egg

### Directions:

Preheat oven to 350 degrees. In a large bowl combine the almond flour, salt and baking soda. In a medium bowl, whisk together oil and egg. Stir the wet ingredients into the dry ingredients and mix until combined.

Roll dough into a 10-inch circle on baking sheet or pizza stone. Bake for 15 minutes until slightly golden. Remove from oven and add toppings. Place back in oven and cook until toppings are heated through.

\*Note: I used a pizza stone which I think helped with the texture of the crust. If using a baking sheet, make sure to spray the sheet with cooking spray.