

The Ultimate Thin Pizza Crust

Adapted from Almonds Every Which Way Cookbook

By: Melinda Janofsky

Prep time: 20min

Cook time: 12-15min



Ingredients:

- 2/3 cup flaxseed meal or 2 eggs
- 1 cup warm water
- 2 tablespoons coconut oil, Ghee or Earth Balance, melted
- 2 cups almond flour or meal. I have also used Bob's Red Mill Hazelnut meal.
- 7 tablespoons Bob's Red Mill arrowroot powder
- 1 tablespoon baking powder
- 1/2 teaspoon Himalayan Pink Salt

Directions:

Preheat oven to 400 degrees.

- 1. In a large bowl whisk together the flaxseed meal, water and oil. Keep beating until mixture begins to thicken slightly. Add the seasonings you would like to the wet ingredients: 1 style add cinnamon, nutmeg or pumpkin spice, chopped vanilla bean or vanilla extract to use as grain free bread or rosemary, oregano, basil for pizza crust.*
- 2. Add the dry ingredients and beat together until a well-mixed dough forms.*
- 3. Take the dough and roll in between two pieces of parchment until about 1/8-1/4" thick.*
- 4. Bake for 12-15 minutes on a pizza stone just until the edges of the dough turns a light golden brown.*
- 5. For pizza crust, add your favorite toppings and bake until done!*