

SCD Almond Flour Pizza Crust

Ingredients

2 cups almond flour
3 large eggs
1 T olive oil
½ tsp salt
1 tsp oregano
½ tsp basil

Directions

1. Preheat oven to 350C
2. Mix all ingredients together in a medium sized mixing bowl
3. Once well mixed, fold dough onto a piece of oiled parchment paper
4. Place another oiled piece of parchment over top of dough. and using a roller or hands roll into a flat circle. Make sure not to make the crust too thin or it will not hold.
5. If making dough ahead of time, place rolled dough into the freezer. Doing this will help handle the dough later and keep it fresh.
6. When ready to make pizza, remove top parchment and place on a preheated pizza stone or onto a baking sheet in the preheated oven
7. Bake for 8 minutes or until top of crust appears dry (slightly golden)
8. Remove crust from oven and let cool for about 5-10 minutes before topping with SCD pizza sauce and whatever toppings you so wish
9. Return to oven for 15 minutes
10. After 15 minutes turn oven up to broil to ensure the toppings and cheeses are well cooked
11. Serve immediately
12. Enjoy!