

Gluten Free, Keto Friendly, Low Carb, Almond Flour Pizza Crust 2 (Fathead)

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Here is another recipe for almond flour style pizza crust.

This one is different, yet good. It also makes this the 4th or 5th pizza crust recipe that I have on this site, which makes for some nice alternatives when you are wanting to not only do gluten free, but keto friendly / low carb as well.

The setup for this is quite easy and it bakes quite nice also. My wife likes this one probably the best next to the cream cheese pizza crust and my daughter seems to like it also. They both say that this one is not nearly as greasy as the other ones



This is one of the crusts that you will want to par bake first, and you will for sure want to bake it onto a sheet of parchment paper on your pizza pan to prevent it from sticking. In this bake, I ran out of parchment paper and used tin-foil but the crust still stuck even though that I fully greased the tin-foil first.

Ingredients:

- 1.5 cups shredded cheese
- 3/4 cup **almonnd flour**

- 2 Tbsp cream cheese
- 1 egg
- 2 - 4 tsp **garlic powder**
- 2-4 tsp **italian seasoning**

Directions:

1. Preheat the oven to 350 to 375 degrees
2. Add all the ingredients into a **bowl**.
3. Using a **handheld mixer** mix up the ingredients until it starts to resemble dough.
4. Get out a 14 or 16 inch **pizza pan** and line it with **parchment paper**
5. Place the dough on top of the **parchment paper** and then place some **clear plastic wrap** on top to prevent sticking
6. Press out the dough using your hands with the **clear plastic wrap** on top of the dough still
7. Once the dough is in the shape that you want it to be in, remove the **clear plastic wrap** and bake it in the oven for 15 to 20 minutes or so.
8. Use your favorite pizza sauce and make your pizza. My favorite sauce is **ranch dressing**.

