

Gluten Free, Keto friendly cream cheese pizza crust

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2 (8 oz) package of full fat cream cheese, room temperature
4 eggs
1/2 tsp ground **black pepper**
4 - 8 tsp **garlic powder**
1/2 cup grated **Parmesan Cheese**
1 tsp **Italian seasoning**

Preheat oven to 350.

Spray a pizza **pizza pan** with cooking spray or line it with **parchment paper**. With a **handheld mixer**, mix cream cheese, eggs, pepper, garlic powder and Parmesan cheese until combined. Spread into pizza pan. Bake for 12-15 minutes, or until golden brown.

One thing that I will do, is use parchment paper on top of the pizza pan. Once the pizza crust has cooked the first time, I will slide the parchment paper off of the pan and put that onto a large **pizza peel** .

From there I will take the pizza pan that this cooked in, and turn it upside down and put it to top of the pizza crust (so the top of the pizza crust now becomes the bottom). I will then use the Pizza peel to flip it so that the pizza is now back in the pan. I will then cook it for about 5-10 minutes longer to give it a nice crispy crust for the pizza.

Allow crust to cool for 10 minutes. I usually double the recipe to make a "hand tossed" like crust, which needs to bake for about 30 minutes or so. I also put the pizza crust on the broiler for about 7 minutes to crisp up the bottom. I also use Neufchâtel cheese instead of cream cheese.

I have tried red sauce on this pizza crust and honestly, it tastes like eating spaghetti-o's, not all that great. What I have found out to be the best is to use **ranch dressing** as the sauce instead.

Here is a video of the whole operation:

