

Keto Friendly Pork Rind Pizza Crust

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Ingredients:

- 8 ounces cream cheese, softened
- 3 eggs
- 1 cup pork rind crumbs, about 3 ounces (If you want this to be gluten free also, make sure that the pork rinds are Gluten Free first, which this brand is)
- 1/3 cup Parmesan cheese
- 1 Tbsp garlic powder
- 1/2 cup Italian Seasoning
- 8 ounces mozzarella cheese, shredded

Directions:

Cut a circle of parchment paper to fit a 12-inch round pizza pan and slightly going up the sides of the pan. Spray the pizza pan with cooking spray to help the parchment stay put. Place the parchment paper in the pan. For the crust, whisk the cream cheese and eggs until smooth. Add the remaining ingredients except mozzarella until well combined. Stir in the mozzarella. Drop the dough by large spoonfuls all over parchment-lined pan. Cover with two sheets of plastic wrap that have been crossed so that the entire surface is covered. With a rolling pin, roll dough to the edges of the pan making it an even thickness. Remove the plastic wrap. With a rubber spatula, push the dough away from the edges of the pan by 1/4-1/2". If the dough goes all the way to the edges, it can bubble over in the oven or go under the parchment paper. Bake at 425° 20 minutes. Let stand 10 minutes or chill several hours.

I have found that the best type of pizza sauce for this crust has been ranch dressing

