

Almond Flour Pizza Crust

Ingredients

2 1/4 cups (216g) King Arthur Almond Flour

2 tablespoons (14g) King Arthur Coconut Flour

1/2 teaspoon baking powder

1 teaspoon dried Italian herbs

1/2 teaspoon fine sea salt

1/2 teaspoon black pepper

3 large eggs

2 tablespoons (25g) olive oil--

Instructions

Preheat the oven to 350°F. Have a large rimmed baking sheet on hand.

Whisk together the dry ingredients in a large mixing bowl; set aside.

In a separate bowl, beat the eggs and oil together until frothy.

Pour the wet ingredients into the dry and mix until evenly combined.

Shape the dough into a ball and transfer it to a piece of oiled parchment. Brush the top with more olive oil and another sheet of parchment, then roll the dough to 1/4" thick. Remove the top piece of parchment and slide the crust and parchment underneath onto the baking sheet.

Bake for 15 to 20 minutes, until the edges have started to crisp and the crust begins to brown all over.

Top the partially baked crust with your desired toppings, and return it to the oven. Bake for another 12 to 15 minutes, until any cheese has melted and the edges are golden brown.

Remove the pizza from the oven, and let sit for 2 to 3 minutes before slicing and serving warm.

Store leftover pizza covered and refrigerated for up to 5 days.