



cara price

PALEO PIZZA

INGREDIENTS

- for the crust:
- 1 cup almond flour
- 1/4 cup arrowroot flour
- 3 eggs
- 1 tablespoon each: honey, apple cider vinegar, olive oil & dried italian seasoning
- 1/2 teaspoon each: baking soda & salt
- suggested toppings:
- marinara sauce, browned chorizo sausage, sundried tomatoes, kalamata olives, arichokes, fresh basil, balsamic reduction & arugula

DIRECTIONS

preheat oven to 350.

in a medium size bowl combine the flours, baking soda, italian seasoning & salt & then form a well in the center of the flour mixture.

in another smaller bowl, whisk together eggs, honey, apple cider vinegar & olive oil.

pour wet ingredients into dry & mix thoroughly.

line 2 pizza pans with parchment paper & divide dough into two 10-12 inch circles.

bake 10-12 minutes.

top with desired pizza toppings & place back in the oven for 2 more minutes ~ add arugula & drizzled balsamic reduction after baking.

this dough can also be served as a simple flat bread & served with oil & balsamic vinegar reduction.