

Keto Margherita Pizza

Ingredients:

Crust:

1 ½ Cups Shredded Mozzarella Cheese
1 oz Cream Cheese
¾ Cup Almond Flour
1 tsp Baking Powder
1 tsp Garlic Powder
1 tsp Onion Powder
1 tsp Instant Dry Yeast (for flavor)
1 Egg

Toppings:

1/4 Cup Low Carb Marinara Sauce
5 Sliced Mozzarella Slices
6 Slices of Tomato
1/4 Cup Fresh Chopped Basil

Seasoned Crust:

2 TBSP Melted Butter
1 tsp Garlic Powder
1/2 tsp Italian Seasoning
Pinch of Salt



Instructions:

Preheat oven to 350 degrees

Add 1 ½ Cups Mozzarella and Cream cheese to a microwave safe bowl and place in the microwave for 30 seconds up to two minutes until melted. This usually is good at about 90 seconds to two minutes depending on your microwave but make sure you only do this in 30 second increments.

Once melted, remove from the microwave and using a spatula mix it to combine the cheeses really well. Add in the remaining crust ingredients except for the egg. Mix until dry ingredients combined with cheese and add in the egg and keep mixing and kneading until dough like consistency is formed. Fathead dough can get pretty sticky so you can add some water or oil to your hands as you're handling the dough

and just keep on until everything is well combined and you have a somewhat stretchy dough.

Lay down a piece of parchment paper and spray with cooking spray . Place dough on top and add another piece of parchment paper on top. Using a rolling pin, roll the dough out into a 12 inch pizza crust.

Remove top parchment paper from rolled out pizza dough. Using a fork, poke holes all over the rolled out pizza dough. This will help your crust get more crispy as well as prevent any bubbles from forming in the oven. Place into the oven for about 10-12 minutes.

Remove from the oven and add on desired toppings.

Place back into the oven on High Broil for 2 to 3 minutes. Check it in about two minutes.

Remove from the oven and allow to sit for about five minutes. Now you can add on your Cilantro and BBQ Drizzle.

Macros includes toppings:

Net Carbs: 4

Fiber: 1

Total Carbs: 5

Protein: 16

Fat: 12

Calories: 209