

Almond Flour Pizza Crust

3 cups almond flour

1/2 cup parm cheese

1/2 tsp sea salt

2 tsp oregano

2 tsp garlic powder

1 tsp basil

6 tbsp olive oil

4 eggs

Mix all dry, mix all wet, mix together – 2 heaping tsp on parchment paper

Cover with parchment paper, spread out into small circles.
Cook shells 10-12 mins

@ 350 – you can keep in fridge or freeze and use as needed.

Use as individual shells with any toppings. I use olive oil, homemade pasta sauce, harvati cheese,

Organic pepperoni a little more oregano on top – cook 350 10 mins.

Also use for garlic toast, olive oil, garlic salt, cook @ 350 10 mins...then broil till brown.

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