

Best Ever Gluten-free Pizza Crust JOYOUS HEALTH

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 1 3/4 cups almond flour/almond meal
- 1/2 cup garbanzo bean (chickpea) flour*
- 1 cup shredded hard goat cheese** (aka goat cheddar)
- 4 tablespoons ground flaxseed***
- 2 teaspoons garlic powder
- 2 tsp dried rosemary
- Dash of sea salt
- 3 large eggs or 3 flax eggs
- 4 tablespoons extra-virgin olive oil
- 1/2 cup water

Instructions:

1. Preheat oven to 350F.
2. In food processor or food chopper, pulse or chop goat cheese until becomes granular size. Add ground almonds, flour, flaxseed, garlic powder and salt. Blend together. Remove and place in a large bowl and combine remaining ingredients: eggs, oil and water, mix thoroughly.
3. Spread large sheet of parchment paper over a cookie sheet. Place dough on parchment paper and spread around with a spatula. Or place dough onto a pizza stone and spread out to desired thickness.
4. Bake for 20 minutes.
5. Remove from oven and top with whatever you like! Kale pesto, pizza sauce, chopped peppers, spinach.
6. Bake for an additional 15 minutes.

Notes:

*You can swap out the chickpea flour for 4 heaping tablespoons of coconut flour, it yields a slightly fluffier crust and just as delicious! You can also sub buckwheat flour in the same amount as the chickpea flour. **This pizza works with half the amount of shredded cheese added. ***I've made this pizza many times and forgotten to add the flax, so if you don't have this ingredient don't worry, it will still work!