

Keto Pizza

Servings: 4 | Prep: 15 min | Cook: 15 min

Ingredients:

- 1 ½ cups shredded mozzarella cheese
- 2 tbsp cream cheese
- 1 cup almond flour
- 1 large egg
- ½ tsp baking powder
- Pinch of salt
- ½ cup sugar-free pizza sauce
- 1 cup shredded mozzarella (topping)
- Pepperoni, sausage, or veggies of choice

Instructions:

1. Preheat oven to 400°F (200°C).
2. Melt mozzarella + cream cheese in microwave (1 min, stir until smooth).
3. Add almond flour, egg, baking powder, and salt. Mix into dough.
4. Roll between parchment sheets into circle/rectangle.
5. Bake crust for 8–10 min until golden.
6. Add sauce, toppings, cheese.
7. Bake 5–7 min until bubbly.
8. Slice & enjoy!