



Gluten-Free Sausage Pizza

directions

1. Preheat oven to 425 degrees. Sprinkle a pizza stone or pan with cornmeal. Set aside.
2. Put the shredded mozzarella and cream cheese in a microwave safe mixing bowl and stir together. Microwave on high for 1 minute. Remove bowl and stir. Put back in microwave for another 30 seconds.
3. Working quickly add almond flour, egg, salt, pepper, and herbs to the bowl and stir together. Mixture will be "gloppy" and start to seize but just keep stirring for a minute or two.
4. Scrape crust batter out onto a sheet of parchment or wax paper and press into a disk with water dampened fingers. Place another sheet of parchment over the disk of crust dough and use a rolling pin to roll the dough out between the paper. Gently remove the top sheet of paper and using the bottom sheet with the dough on it to turn the rolled out dough onto the pizza stone or pan dusted with cornmeal. Use dampen fingers as necessary.
5. Bake crust for about 12-15 minutes or until golden brown and crispy on the top. Remove from oven and turn the crust over on the pan. Bake another 5-7 minutes to crisp up this side.
6. Remove from oven and add half the shredded cheese, the vegetables, sausage crumbles, and the remaining cheeses. Bake for another 8 minutes or just until the cheese is bubbly and melted.

notes

One way to prevent a soggy pizza crust is to invest in a pizza stone. They are inexpensive and can be found in most home stores. You can use one over and over. The stone pulls the moisture out of the dough while baking.

Another tip for preventing soggy top crust is to put down a layer of cheese before adding your other ingredients. The cheese creates a dry layer between the crust and veggies and meat.



4
servings

20 min
prep time

25 - 30 min
cook time

ingredients

2 cups shredded mozzarella cheese

2 TBSP cream cheese

1/2 cup almond flour (also called almond meal)

1 egg

salt & black pepper to taste

1 tsp dried Italian Seasoning

1 TBSP cornmeal

Topping Ingredients:

1 lb Swaggerty's Farm sausage, browned & drained

1 cup shredded cheese of your choice - Swiss, cheddar, Gruyere

1 cup sliced mushrooms

1/2 red bell pepper slivered

1/3 cup chopped or slivered onion

1/2 cup black olives, sliced

1/2 cup crumbled Feta cheese

(Use any topping you like, more or less)

Pairs well with: Salad, hot sauce, gluten-free family members

Special Kitchen Tools: N/A