



ALMOND FLOUR PIZZA CRUST

INGREDIENTS

- 1 cup Almond Flour (superfine)
- 1 tablespoon baking powder
- Oil- 1 teaspoon
- Milk- ½ cup (to make the dough, you may adjust the quantity here)
- Salt- to taste (Just 1/2 tsp is fine)
- Dried herbs- to season

SERVINGS: 4

PREP TIME: 10 MINS

COOK TIME: 20 MINS

DIRECTIONS

- Take the almond flour in a clean vessel. Add all the dry ingredients and give it a mix.
- Now add the oil and mix it with all the ingredients with your hands.
- Add the milk now, and knead for ten minutes to get the perfect dough for your almond flour pizza crust without eggs.