

# Grain Free Focaccia Pizza Crust

## Ingredients:

*Yield: 9 to 12 Pieces*

2 ounces Almond Cream Cheese (Kite Hill)

2 ounces Italian Butter Softened

2 Large Organic Pasture Raised Eggs

122 g Almond Flour

½ tsp Baking Powder

¼ tsp Xanthan Gum

2 tsp Oregano

¼ tsp Garlic Powder

¼ tsp Himalayan Pink Salt

Toppings shown

Italian Mozzarella with Caramelized Mushrooms & Onions.

## Directions:

Preheat oven to 400 F

Using a medium size mixing bowl mix cream cheese and butter with your mixer on high speed until fluffy using paddle attachment, slowly add eggs and continue to mix for 2 minutes. Mixture may look a little lumpy at this point but do not worry. In a separate bowl mix almond flour, baking powder, xanthium gum, garlic powder and mix well, then slowly add this to mixing bowl with above mixture, mixing all with mixer, at this point the lumpiness, if any, should go away.

Using a large baking sheet lined with parchment paper, spread batter out to approximately 9.5" x 12" size (⅓"). Lightly drizzle olive oil and sprinkle with coarse Himalayan Pink Salt. Place in oven and bake for 18 to 25 minutes, until lightly browned, then take out and add toppings. Return to oven until cheese is melted or sauce, etc and cooked to your sanctification.