

# MYX.INC - Recipe

**NAME:** STEVE'S Cassava Pizza Crust

**INFO:** A Great grain free, lectin free and sugar free cassava flour pizza dough, crust comes out thin and crispy. Great with any of your favorite toppings.

## **INGREDIENTS:**

*Yield: 8 – 10 Slices*

200 g Cassava Flour

1 TBL ArrowRoot

2 TBL Tapioca Starch

½ tsp Baking Powder

1 tsp Oregano

½ tsp Garlic Powder

½ tsp Onion Powder

1 tsp Himalayan Sea Salt

1 Pasture Raised Egg

¼ cup Organic Olive Oil

1 tsp Apple Cider Vinegar

½ cup Water (possibly need an additional TBL)

## **DIRECTIONS:**

Preheat oven to 400

In a medium size mixing bowl add cassava flour, arrowroot, tapioca starch, baking powder, oregano, garlic powder, onion powder, and salt. Mix thoroughly, then add egg, olive oil, vinegar, and water, pending on texture you may need another TBL of water. Again mix well and wrap in saran wrap and allow to sit for 10 to 20 minutes.

Dough will be sticky and wet but this is good, put dough on a piece of parchment paper and an additional piece of parchment paper on top and press out to pizza shape with hand, then use a roller to flatten and smooth out, should be about a 12" round pizza.

Put on a baking sheet with parchment paper still on top and bottom and place in oven for 7 minutes, take out of oven flip and take off top piece of parchment paper, place back in oven, continue cooking for 15 – 20 minutes until the edges are dark brown and the inside is a lighter toast color. It's important to get this right and keep in the oven until the center area is well cooked, but of course you do not want to burn the edges, so just watch it carefully.

Remove – add topping – and return to the oven for approx. 5 mins or until top ingredients are cooked to your liking. Cut and serve.

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