



## ***Paleo Pizza Crust Recipe***

### **The Ingredients:**

- **1 cup of Tapioca Flour (starch) (plus a little bit for rolling out later)**
- **1/3 cup Coconut Flour and 2 tablespoons, separated**
- **1 teaspoon of sea salt**
- **1/2 cup olive oil**
- **1/2 cup warm water**
- **1 large egg whisked**

### **Instructions:**

- 1.) Preheat oven to 400 F degrees
- 2.) Start off with warm water and then add wet ingredients. Then, mix tapioca flour in and let sit till fully absorbed.
- 3.) Mix coconut flour, sea salt and then incorporate into bowl with tapioca flour mixture. Add coconut flour slowly and form till it holds.
- 4.) Two sheets of parchment paper, or one long piece. Long enough to fold over so you can roll the dough in between the sheets. Place some Tapioca flour on the parchment, in order, to prevent dough from sticking. Use rolling pin to roll out crust to desired thickness.
- 5.) Spread out parchment paper on baking sheet, transfer dough to parchment. Bake for about 15 to 20 minutes total, check after 5 to 10 minutes, it bakes very quickly. Flip it over and bake for another 5 to 10 minutes.

Serves: Makes a large pizza

ENJOY!

