Masterpiece

April 29 2021

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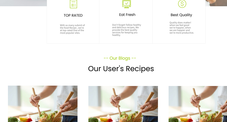
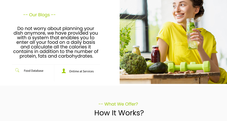
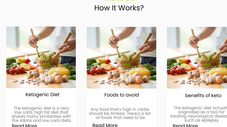
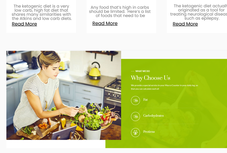
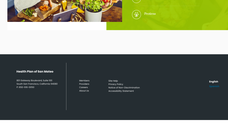


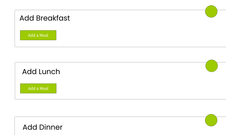
Our User's Recipes

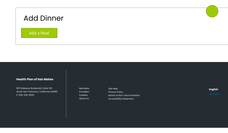


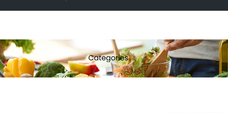


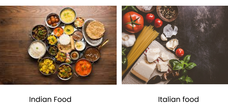












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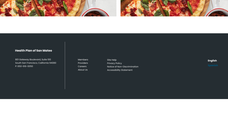
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20 Minute Keto Pizza
#1 LIKE A PUBLISHED IN ALL RECIPES
Prep time:
Learn how to make the BEST and most crispy low carb pizza crust made with fathead dough. This low carb alternative to pizza is great if you are on the keto diet or simply want to cut carbs and is a carb lover's dream with just 3 net carbs per slice!The Best Keto Pizza Crust Made with Fathead Dough. Pizza is a food that everyone loves, and it is the ultimate comfort food for many people. Pizza is basically carb heaven and one of my biggest weaknesses. Who can resist a crispy pie loaded with cheese? Now, you can have your slice and enjoy it too with this super easy and delicious keto pizza recipe.
This keto pizza crust is made with fathead dough, a combination of cheese and eggs. It can be frozen before or after baking making it great for times when you want to order pizza. The dough is made with my version of "Fathead" dough that has been testing with different ratios and herbs in order to replicate my favorite NY style pizza.
Ingredients:
The Best Keto Pizza Crusthetto Fathead pizza dough ingredients
mozzarella
shredded Mozzarella
cream cheese
egg
baking powder
herbs
using a rolling pin to about ¼" thick. Remove parchment paper and shape with hands if desired.
Place the pizza crust on parchment paper and add toppings of choice. Bake for 10-12 minutes.
Remove from oven Keep the oven on and load your pizza however you like with all of your favorite sauces, cheese, and toppings. Bake pizza for another 5-8 minutes or until the cheese is bubbly.