



Pizza Crust with Nut Flour Blend

Add protein, fiber and texture to your pizza crust by combining our [Nut Flour Blend](#) and our [Pizza Crust Mix](#).

Ingredients

CRUST

- 1½ cups [Pamela's Pizza Crust Mix](#) (250 g)
- ½ cup [Pamela's Nut Flour Blend](#)
- ¼ tsp salt
- 1 cup + 2 TBSP warm water (max 100°F)
- 2¼ tsp yeast
- 2 TBSP olive oil

Directions

In the bowl of a stand mixer, whisk together first three ingredients. Add water, yeast and oil, and mix on medium speed for about a minute. Scrape down sides of bowl with rubber spatula and smooth into a dome of dough in the bottom of the bowl. Cover bowl with plastic wrap and let rise in warm, draft-free spot until doubled, about 45 to 60 minutes.

Use a large piece of parchment paper sprinkled with a little extra Pizza Crust Mix or cornmeal; place dough on prepped parchment and sprinkle top with a little more flour blend. Use your fingers and palm to flatten and press dough into shape. Form crust edge by pushing extra dough to the edge. Make either one large or two medium pizzas.

Bake on the top shelf of a pre-heated 475° oven. Pre-heat the pizza stone or pan. Slip the parchment with pizza crust onto the pizza stone or pan. Bake for 8 to 10 minutes. Remove pizza, add sauce, cheese and toppings, replace on stone or pan and bake about 8 to 10 more minutes, until cheese is melted and crust is browned slightly on the bottom.

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