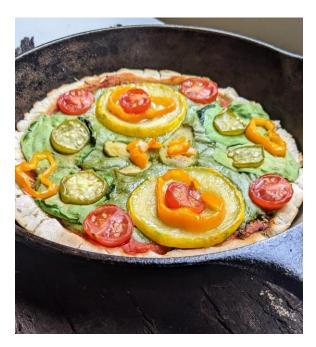
Spinach Cheese Pizza



Ready in 2.5 hours

Makes two 8in pizzas

Ingredients

For the crust:

- 1 cup rice flour
- 1 cup cassava flour
- ½ cup tapioca flour
- ½ teaspoon pink salt
- ½ cup sauerkraut juice
- ½ cup water
- 1 tablespoon almond butter
- 1 tablespoon coconut oil

Ingredients

For the cheese:

- 2 tablespoons Spinach Crystals, 0.25oz
- 2 tablespoons Miso Crystals, 0.35oz
- 2 medium potatoes, skinned, boiled, water reserved
- ½ water from potatoes
- ½ lemon, juiced
- 1 teaspoon pink salt
- 2 tablespoons nutritional yeast
- 2 tablespoons coconut oil

Preparation

- 1. Boil potatoes until done. Peel. Reserve the water.
- 2. Mix all crust ingredients together. Let sit 2 hours or longer (wrapped).
- 3. In a blender, blend all cheese ingredients together until smooth.
- 4. Press the dough into a cast iron pan, make edges.
- 5. Pour some cheese on top. Add toppings of choice (tomatillos and yellow zucchini or patty pan squash make amazing toppings).
- 6. Bake at 325 degrees F for 15-20 minutes, depending on crust thickness.