

# 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.