Cauliflower Crust Pizza
Cookin’ with the Kiddos – March 2014

Ingredients:
- 1 whole head of cauliflower
- 2 – 2 1/2 cups mozzarella cheese, grated
- 3 eggs
- Dried basil, to taste
- Pizza sauce, to desire
- Desired toppings, such as
  - Mozzarella cheese
  - Turkey pepperoni
  - Green pepper, mushrooms, black olives

Directions:
1. Preheat oven to 450 degrees F.
2. Prepare two cookie/baking sheets by covering them with parchment paper and lightly spraying with cooking spray.
3. Grate the entire head of cauliflower into a large bowl. A food processor can also be used for this.
4. Add grated cheese, eggs, and dried basil to bowl.
5. Stir everything together thoroughly with a wooden spoon.
6. Divide your “dough” evenly between the two baking sheets. Use a pancake turner or something similar to pat “dough” flat.
7. Bake at 450 degrees for about 10-13 minutes.
8. Add toppings and bake for an additional 5-8 minutes, ensuring the crust doesn’t burn.