

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Cheesy-Crust Pizza

From "Bacon and Butter" by Celby Richoux

Serves 4

1 ½ cups shredded mozzarella cheese, divided

½ cup shredded Cheddar cheese

1 egg

½ tsp garlic powder

¼ tsp salt

1/8 tsp freshly ground black pepper

¼ cup pizza sauce (preferably sugar-free)

Desired toppings

1. Preheat oven to 450°F.
2. In a large bowl, mix 1 cup mozzarella cheese, the Cheddar cheese, egg, garlic powder, salt, and pepper.
3. On a parchment-lined 16-inch pizza pan, spread the cheese dough evenly around the pan. The crust should be thin, but without holes.
4. Place the pan in the oven. Bake the crust for 15-20 minutes, or until browned. Check the crust after 10 minutes to make sure it's not burning.
5. Remove the crust from the oven. Turn the oven to broil.
6. With paper towels, blot any excess grease from the crust.
7. Spread the sauce over the crust. Top with the remaining ½ cup of mozzarella cheese and your desired toppings.
8. Return the pan to the oven. Broil for 3 to 4 minutes, or until the cheese is melted and bubbling.
9. Remove the pan from the oven. Cool the pizza for 5 minutes before slicing and serving.