

# Cauliflower Pizza Crust

From – *Giant's Savory Magazine*

24 oz cauliflower florets  
¾ cup cashews  
1 ½ cup grated Parmesan cheese  
2 tsp dried oregano  
2 eggs

- Preheat oven to 400F.
- In two batches in a food processor, grind the cauliflower along with the cashews, Parmesan and oregano, until the mixture is the consistency of fine breadcrumbs.
- Transfer to a large bowl.
- Make a well in the center and break the eggs into it.
- Knead by hand until the mixture forms a workable dough.
- Spread into a ¼ inch thick oval shape on a parchment-lined baking sheet.
- Bake for about 30 minutes or until golden brown.
- Top with whatever sauce, cheese and pizza toppings you like.
- Bake again until cheese is melted.



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