

# **GLUTEN-FREE BUCKWHEAT PIZZA CRUST**

## **INGREDIENTS**

- 2 C buckwheat
- 1 tsp oregano
- 1/2 tsp basil
- 1/2 tsp onion powder
- 1/4 tsp garlic powder
- pinch of salt
- 4 eggs
- olive oil
- pizza toppings
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## **RECIPE INSTRUCTIONS**

1. Grind 2 cups buckwheat in Nutrimill Harvest.
2. In a medium bowl, stir together flour, spices, and salt.
3. Add eggs and stir until combined, using your hands to continue mixing the dough if necessary.
4. Brush a baking sheet with olive oil. Spread the dough into a thin layer on the baking sheet.
5. Brush dough with additional olive oil.
6. Bake at 400F for 10 minutes.
7. Add toppings to crust and bake for an additional 15-20 minutes.
8. Let cool for 5 minutes before serving.

