
Gluten-Free Sweet Potato Pizza

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

1 large US sweet potato

3/4 cup buckwheat flour

3/4 cup almond flour

1 tbsp flaxseed powder

2 tbsp lemon juice

1/4 tsp baking soda

1/2 tsp salt

1 1/2 tsp Italian seasoning

Instructions:

1. Cook the sweet potato until done by baking or steaming. Let cool. Then scoop out the flesh. You will need almost 1 cup or 200g.
2. Preheat the oven to 400F or 200C. Prepare a baking sheet with parchment paper.
3. Put the sweet potato in a food processor and process to mash it well. Add the rest of the ingredients and process just to combine.
4. Divide the mix into two to make 2 medium pizzas. Using floured hands, shape the dough into 2 pizzas, about 0.5cm high. Bake for about 20 minutes until firm and cooked through. At this point you can cool the crusts and refrigerate for later use. Otherwise, add your desired toppings (pizza sauce, pesto, cheese, olives etc.) and return to the oven until the cheese is melted.