

## RECIPE

# CAULIFLOWER PIZZA DOUGH



Aired: August 13, 2014

## Ingredients

- 1 pound cauliflower florets
- 2 eggs

## Preparation

1. Preheat oven to 400°F.
2. In a food processor, process cauliflower until finely chopped.
3. In a microwavesafe bowl, cook cauliflower for five minutes or until tender. Place cauliflower in a towel, and squeeze out excess water so it is completely dry.
4. In a bowl, mix egg and cauliflower until wellcombined.
5. On a parchment lined baking sheet, spread cauliflower dough out until it resembles a pizza round. Bake for 40 minutes.
6. Top however you want and bake in a 450°F oven for 7 minutes or until cheese and toppings have baked.

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