

No one is going to believe this is low-carb, so why tell them?

Just enjoy!



## *Perfect Low-Carb Pizza*

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3 eggs  
2 cups Parmesan - grated  
1 clove garlic - minced

½ cup water  
3 Tblsp tomato paste  
1 packet sweetener  
1 Tblsp vinegar  
1 Tblsp dry onion  
1 tsp garlic  
1 Tblsp Italian seasoning

2 cups grated cheddar cheese  
1 cup sliced pepperoni

To make crust:

Preheat oven to 375°  
Prepare 11" releaseable bottom tart pan or small pizza pan with spray oil.

Mix together and spread evenly in pan to edges.  
Bake for 10 minutes, remove and turn oven down to 350°.

NOTE: When dough puffs up, pierce with tip of knife to release air - or use pastry weights.

To make sauce:

While crust is baking:  
Mix together and set aside.

Toppings

Spread sauce over pre-baked crust, add pepperoni and finish with cheddar. Bake for 15-20 minutes or until edges have begun to brown and cheese is bubbling.

Total Net Carbs = 16.8  
8 slices = 2.1 each