

## Squash Pizza Crust

Adapted from [Recipe Girl](#)

### Ingredients

- 2 packed cups grated summer squash (or kohlrabi, daikon, etc.)
- 2 large eggs, beaten
- ½ cup all-purpose flour
- ½ cup grated mozzarella cheese
- ½ cup grated parmesan cheese
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp fennel seed

### Directions

- Preheat the oven to 400°F.
- Wrap the squash in a towel and squeeze out as much water as possible.
- Add the squash to a large mixing bowl and mix in all the ingredients above .
- Cover a baking sheet with a sheet of parchment paper.
- Spread the crust batter onto the parchment in a circle. It shouldn't have any *really* thin spots, but it shouldn't be thick, either. Even out the edges, don't leave them craggy.
- Bake at 400°F for about 30 minutes, checking to make sure the crust doesn't get *too* brown
- Remove the crust from the oven and flip it over. It is easiest to flip it onto a new piece of parchment paper.
- Return the crust to the oven for about 10 minutes
- Remove crust and allow to cool before adding toppings (or just eat it as-is or with marinara sauce for a lighter meal!)
- If adding toppings turn the oven temperature up to 425°F
- Sprinkle a baking sheet with cornmeal
- Possible toppings include tomato sauce, mozzarella cheese, parmesan cheese, smoked mozzarella cheese, sausage, onions, mushrooms, green bell pepper, garlic, garlic scapes, herbs (like basil, fennel, and oregano - added after baking if they are fresh), crushed red pepper, Frank's Red Hot (added after baking), or whatever you like!
- After topping the pizza bake it on the prepared baking sheet at 425°F for about 10 minutes. You may need to increase the oven temperature or turn the broiler on near the end of baking to brown the cheese
- Remove from oven and add herbs and other non-bake toppings