

# Got a Taste for Pizza?

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## Flatbread Pizza with Macadamia Nut Cheese

*2 1/2 cups whole wheat flour*  
*2 tablespoon flaxseed meal*  
*1 teaspoon salt*  
*1 cup warm water*  
*1 cup Spinach Artichoke Dip*  
*1 cup Classic Tomato Sauce*

*Topping ideas: Green peppers, mushrooms, olives, onions, and/or roasted red bell peppers.*

Mix flour, flaxseed meal, salt, and water in a food processor until dough forms a ball. Turn dough onto a floured work surface, and knead for 5 minutes. Transfer to a bowl, and cover tightly with plastic wrap. Let dough rest at least 30 minutes.

Preheat oven to 450 degrees. Rub a little flour on a rolling pin, and roll dough out onto a preheated pizza stone or an oiled pizza pan into a 12-inch or 14-inch circle (depending upon the thickness of crust you prefer). If dough is too sticky to roll, put some flour on your fingertips and press dough to edges. With a fork, poke holes all across crust dough. Bake 10 minutes, and remove from oven.

Spread **Spinach Artichoke Dip** across crust, and top with **Classic Tomato Sauce**. Add desired toppings. Bake 20 minutes or until edges of crust are brown and slightly crispy. Remove from oven, and let sit 5 minutes before slicing and serving.

Yield: 8 servings (serving size = 1 slice)

Recipe Notes

- Substitute pesto for the **Spinach Artichoke Dip**.
- Use Eggplant Tomato Sauce instead of **Classic Tomato Sauce**. Place sauce in food processor, and pulse until it reaches desired consistency.



## Macadamia Nut Cheese

*1/2 cup raw macadamia nuts*

Place 1/2 cup of macadamia nuts in a food processor until finely ground like grated Parmesan cheese. Sprinkle on top of cooked pizza.

Recipe Notes

- Substitute lightly-salted cashews for macadamia nuts.