**Chilly Veggie Pizza Appetizer**

1 pizza crust recipe (see below)\*

1 – 8oz pkg of cream cheese

1-8oz pkg of sour cream or 1/3c of mayo

2 thinly sliced green onions

2 tsp of Wildtree’s dill blend

½ c shredded romaine lettuce

1/4c chopped bell pepper

1/4c chopped seeded cucumber

1 pint Quartered grape tomatoes

1 pkg of garlic and herb feta cheese crumbles

Set aside prebaked pizza crust. In a bowl mix the first 4 ingredients. Spread that cream cheese mixture over prebaked pizza crust. Top with remaining ingredients and refrigerate. Cut into squares and serve cold.

\*Original recipe calls for crescent rolls

**Pizza crust recipe**

16oz (3.5cups + 1/4c) ATK Gluten Free Flour Blend or any all purpose gluten free flour

2.5 oz (1/2c + 1Tbl) almond flour

4.5 tsp powdered psyllium husk

2.5 tsp baking powder

2tsp salt

1 tsp instant or rapid rise yeast

2.5 warm water (100 degrees)

1/4c oil

Using a stand mixer, mix all dry ingredients together. Slowly add wet ingredients on low speed until incorporated. Increase mixer speed to medium and mix for about 6 min. Cover with plastic wrap and let sit at room temp for 90 min. (Batter is very thin at first and thickens slightly as it sits. It is still very spreadable with a spatula) Using a spatula spread out on greased baking sheet. (Makes 2, 8” pizzas, or 2 10” thin crust pizzas) Bake at 350 until brown on the bottom. About 30 minutes. If using in a regular pizza recipe, prebake crust before adding toppings. You can also partially bake the crust and freeze for an easy pizza meal.

**ATK Gluten Free Flour Blend**

24 oz (4.5c+1/3c) organic white rice flour

7.5oz (1 2/3c ) organic brown rice flour

7oz (1 1/3c) organic potato starch

3oz (3/4c) organic tapioca starch

3/4oz (3Tbl) organic milk powder