



Cooking Light's Quinoa Pizza Crust

Makes one 9-inch pizza crust. Serves 2.

Ingredients:

- 3/4 cup uncooked quinoa
- 1/4 cup water, plus more for soaking quinoa
- 1 tsp. baking powder
- 1/4 tsp. salt
- cooking spray

Step 1: Place the quinoa in a small bowl and cover it with water. Let the quinoa soak overnight or for at least 8 hours. Drain and thoroughly rinse the quinoa (this will prevent any bitterness in the crust). Place the quinoa, 1/4 cup water, baking powder, and salt in the bowl of a food processor. Process until a smooth batter is formed, about 2 minutes, scraping down the sides of the food processor as necessary.

Step 2: Line an 8 or 9-inch round cake pan with parchment paper (it may help to spray the pan with cooking spray first, so that the parchment sticks), and then spray the parchment paper with cooking spray. Pour the batter into the pan and smooth with a rubber spatula.

Step 3: Bake the crust for 15 minutes at 425°F. Remove the parchment paper from under the crust.

Step 4: Flip the crust over and return to the oven for 5-10 more minutes, or until golden and the edges are crispy.

Step 5: Remove from the oven and add sauce, cheese, and toppings of your choice. Return to the oven and bake for another 10 minutes, or until the cheese is melty.

Step 6: Cut the pizza into four wedges, and enjoy!

[You can see the recipe here](#), and a video is also available.