



The Micheff Sisters

Pizza Extravaganza (3/15/17)

TOSTADA CORN BREAD PIZZA

Ingredients:

Pizza Crust:

1 cup	all-purpose flour
¾ cup	corn meal
¼ cup	sugar
¾ teaspoons	salt
1 tablespoon	baking powder
1 cup	unsweetened original flavored almond milk
1 tablespoon	corn starch
2 tablespoons	canola oil



Toppings:

2 cups	refried beans
¾ cup	vegan sour cream
½ cups	taco sauce
2 cups	lettuce, shredded
½ cup	jalapeno nacho slices
½ cup	black olives, sliced
½ cup	tomatoes, diced

Garnish with ¼ taco sauce

Directions:

In a medium-size bowl, mix all crust ingredients together, then pour into a 13-inch round pizza pan. Bake 15-20 minutes at 350 degrees until golden. Let cool slightly and then top with pizza toppings in the order listed.

Brenda Walsh