

Mor Lizzi's opskrifter.

Biker Goddess pizza.

This recipe was graciously shared by Biker Goddess when I first joined the ADBB. During my early Atkins days, when I had been eating way too many pizzas for way too many years, this recipe helped me quell the desire for pizza. I don't eat tomato sauce, so I leave out the sauce and it is still positively delicious. My husband and I do not miss pizza anymore.

For those concerned about the amount of cheese, I use three glass dishes and spread the ingredients to make three pie shells.

They freeze nicely and I always have a shell or two for a quick lunch or dinner.

113 g softened cream cheese
4 eggs
1/3 cup heavy cream
1/4 cup parmesan cheese (grated)
1 tbs chives
1/2 tsp Italian or pizza seasoning
2 cups shredded cheese (I use mozzarella /cheddar mix) 1/2 tsp wet garlic or 1/4 tsp garlic powder
1/2 cup lowest carb tomato or pizza sauce
1 cup mozzarella cheese
Toppings to taste (I use pepperoni, sausage, green olives, whatever!)

Beat together cream cheese and eggs till smooth.

Add cream, parmesan cheese and spices.

I use 2 or 3 - 9 inch round glass pie plates and spray them with oil. (Original recipe calls for a 13 X 9 inch glass dish.)

Put 2 cups of shredded cheese over the two or three dishes and pour egg mixture over the cheese.

Bake at 375 for 30 minutes.

Spread with sauce (if desired) and then add your toppings.

Cover with mozzarella cheese.

Bake till browning and bubbly.

Let stand for 5 minutes or so.

One modification that I do is that I let the crust cook longer so that it is nice and crispy on the bottom, otherwise it is too mushy when you bite into it.