**Sweet Potato Pizza**

**Ingredients**

2 large Japanese sweet potatoes, peel and cubed

1- 1 1/2 cups tapioca flour

1 tsp paprika

2 tsp Italian herbs

1 tsp garlic powder

1 tsp onion powder

**Directions**

Pre heat oven to 350ﾟ. Steam cubed sweet potatoes until soft. Drain, mash potatoes in bowl and add tapioca flour and seasonings. If more flour is needed to form dough consistency, feel free to add more. Divide dough into 2, and flatten out on parchment lined baking sheets until 1/4 inch thick, you want a very thin crust. Dust the parchment paper with tapioca starch to prevent dough from sticking.

Bake at 350ﾟF for 20 minutes. Take out of oven, turn crust over and roll out a bit to flatten again, as crust shrinks a little when cooking. Return to oven and bake another 20 minutes. When done you are ready for pizza assembly.

**Toppings**

 Top with any of the following: Onion, red peppers, mushrooms, zucchini, garlic, tomatoes, etc.

Taken from Medical Medium