

Crazy Crust Pizza  
adapted from [Allrecipes](#)

1/2 pizza equals 22 WW Points w/o pepperoni

2 cups flour  
2 eggs  
1/2 ts. Italian seasoning  
1/2 ts. garlic powder  
pepper  
1 1/3 cup milk  
Pepperoni slices  
1 small can mushrooms  
1/2 cup pizza sauce  
2 cups mozzarella cheese

Pre-heat oven to 400 degrees

Lightly grease a rimmed pizza pan or baking sheet. I suggest greasing it really good because mine stuck around the edges.

Mix together the flour, eggs, Italian seasoning, garlic powder, pepper, and milk. The original recipe said to pour batter into the pan and tilt to evenly coat. Mine wasn't thin enough to tilt to cover, I had to spread it with a spoon. The original recipe also said to put the ingredients on the batter and bake for 20-25 minutes. I baked the crust for 10 minutes before adding the toppings, sauce, and mozzarella. I put the mushrooms on one side of the pizza and the other half with pepperoni. Then I spooned on the sauce and topped with the cheese. Bake for 15 minutes more or until the cheese is melted.

From Lacey at [www.laceywithlove.blogspot.com](http://www.laceywithlove.blogspot.com)