



### CRUST INGREDIENTS:

- 7 cups coarsely grated zucchini
- salt
- 6 eggs, beaten
- 2/3 c. flour
- 1 c. mozzarella cheese, grated
- 1 c. parmesan cheese, grated
- 2 tbsp. fresh basil, minced (or dried oregano)

Salt zucchini and let stand 15 minutes to draw out moisture. Squeeze the moisture out really well. Combine zucchini with remaining ingredients and spread into a well-oiled 11 x 13 glass baking pan to a depth of about 1/2". Bake at 350° F for 25-30 minutes until surface is dry and firm. Brush top with olive oil and broil under moderate heat for 5 minutes.

### TOPPING:

- 15 oz. can Pizza Sauce
- Small Can Sliced Black Olives
- Other Pizza Toppings of your Choice (Vegetarian or Meat)

Once crust is cooked, top with desired pizza toppings and bake at 350° F for an additional 20-25 minutes. Cut into squares to serve with soup or salad. Makes a great luncheon or brunch entrée.

Serves 4-6 people.