

## Vegan Margherita Pizza with Wheat Crust

Marla Danielson

- 1/2 c. warm water
- 2 t. quick-rise yeast
- 1 T. olive oil
- 1 c. whole wheat pastry flour
- 1/2 t. salt

Stir together warm water and yeast and let rest a few minutes. Stir in flour and salt with a fork and mix well. Let rest for 10 minutes. Oil or flour your hands and press out on an oiled or parchment-lined pizza pan. In small bowl, stir together 1/2 c. crushed San Marzano tomatoes, 1 garlic clove, minced, 1 t. extra virgin olive oil, 1/2 t. Italian seasoning and a pinch of salt. Spread evenly over crust. Top with dollops of vegan mozzarella, vegan parmesan and fresh tomato slices. Lightly sprinkle oregano over everything. Bake at 400° for 12-15 minutes. Garnish with fresh basil ribbons. Enjoy!

\*Make ahead tip: After spreading pizza dough in pan, bake at 350° for 7 minutes. Refrigerate or freeze until ready to use. When ready to use, thaw and top. Broil for a few minutes (4-5) until crust is lightly browned, enjoy!

## Vegan Mozzarella Cheese

[veganricha.com](http://veganricha.com)

- 1/2 c. raw cashews (soaked in hot water for 15 minutes and drained)
- 1 c. water
- 2 t. extra virgin olive oil
- 1 t. each: brown rice flour, nutritional yeast, fresh lemon juice
- 3/4 t. salt
- 1/2 t. garlic powder

Add all ingredients to a blender and blend until smooth. Place in a small skillet and cook for 4-6 minutes over medium heat until sauce thickens and lightly bubbles. Stir occasionally. Spoon in circles on top of pizza.

To make **vegan parmesan**, combine 3/4 c. raw cashews, 3 T. nutritional yeast, 3/4 t. salt and 1/4 t. garlic powder in food processor and process until fine and crumbly. Store in fridge or freezes well. [minimalistbaker.com](http://minimalistbaker.com)