

## The BEST Keto Skillet Pizza-Even My Non-Keto Husband Asks for Seconds

with mozzarella and cream cheese makes a chewy, bready base



**OVEN**  
**400°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 oz cream cheese  
2 cups shredded mozzarella cheese  
2 eggs, beaten  
1 cup almond flour  
Salt and pepper, to taste  
Low-carb pizza sauce (I use Rao's)  
Your favorite keto-friendly toppings (pepperoni, olives, mushrooms, bell peppers, sausage, etc.)

### DIRECTIONS

- 1.** Preheat and Prep: I start by preheating the oven to 400°F and greasing my cast iron skillet (about 10-12 inches wide) with olive oil or nonstick spray. This gives the crust a beautiful golden finish and ensures it doesn't stick.
- 2.** Melt the Cheese: In a microwave-safe bowl, I mix the cream cheese and shredded mozzarella, then microwave for 1 minute. I give it a stir and heat for another 20 seconds until the cheeses are melted and smooth.
- 3.** Pro tip: Stir quickly while hot so it blends evenly-you want a stretchy, uniform base.
- 4.** Mix the Dough: In a separate bowl, I whisk the eggs, then add in the almond flour, salt, and pepper. Once combined, I add in the melted cheese mixture and work it all together into a dough-this is where your hands come in handy (literally). It will be sticky, so I coat my hands with a little olive oil first to make it easier.
- 5.** You'll end up with a soft, pliable dough that's ready to shape.
- 6.** Press Into the Skillet: I place the dough in the cast iron pan and press it evenly across the bottom and slightly up the sides, just like a deep dish pizza crust. I poke small holes with a fork across the base to prevent bubbling.
- 7.** Then I pop it in the oven and bake for 10-15 minutes-I usually go closer to 15 to get the edges lightly browned and the base firm.
- 8.** Add Sauce and Toppings: Once the crust is partially baked, I remove it from the oven and spread a thin layer of low-carb pizza sauce over the base. Then I

pile on my favorite toppings-usually pepperoni, mushrooms, and shredded mozzarella on top.

9. Back into the oven it goes for another 10-15 minutes, until the cheese is bubbling and golden.
10. For a crispier top, I'll turn the broiler on for the last 2-3 minutes, watching closely so nothing burns.
11. Let It Cool (This Part's Key!): As tempting as it is to dig right in, I let the pizza cool for at least 10-15 minutes before slicing. This gives the cheese time to set and the crust to firm up so you get cleaner slices and better texture.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-best-keto-skillet-pizza-even-my-non-keto-husband-asks-for-seconds/>