

GARLIC "BREAD"

4 ounces cream cheese, softened
3 eggs
1/3 cup heavy cream
1/4 cup parmesan cheese, 1 ounce
1/2 teaspoon garlic powder
8 ounces mozzarella cheese, shredded

Beat the cream cheese and eggs with a whisk until smooth. Add the cream, parmesan and seasonings. Grease a jelly roll pan very well (I used an 11 1/2 x 17" pan and it came out very, very thin. I might try a smaller pan next time); spread the mozzarella evenly in pan. Pour the egg mixture over the cheese. Spread slightly with a spatula. Bake at 350° for 20 minutes until lightly browned. Cool on a rack, then cut into 24 pieces. If desired, spread a little butter on them and sprinkle with garlic powder and parmesan cheese; broil just until butter is bubbly and very lightly browned.

Makes 24 servings
Can be frozen

Per Serving: 73 Calories; 6g Fat; 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 1g Net Carbs



This can also be used as a pizza crust. Add desired toppings (add carbs to total) and bake until cheese is melted and pizza is bubbly. I haven't tried this yet, but it is the same crust as the [Deep Dish Pizza](#) recipe, but a lot thinner.