

Cornbread Tostada Pizza



Pizza Crust

1 cup	all-purpose flour
¾ cup	corn meal
¼ cup	sugar
¾ tsp.	salt
1 Tbsp.	baking powder
1 cup	milk or almond milk
1 large	egg
2 Tbsp.	canola oil

Toppings

2 cups	refried beans
¾ cup	sour cream
½ cups	taco sauce
2 cups	lettuce, shredded
½ cup	jalapeno nacho slices
½ cup	black olives, sliced
½ cup	tomatoes, diced
Garnish with ¼ taco sauce	



Directions



Preheat oven to 350. In a medium-size bowl, mix flour, corn meal, sugar, salt, and baking powder together. In a separate bowl, whisk the milk, egg, and canola oil together. Add to dry ingredients, mix well, then pour into a 13-inch round pizza pan that has edges. Bake 15-20 minutes or until golden. Let cool slightly and then top with pizza toppings in the order listed.

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