

Pizza Rustica

Makes 12 servings
Prep Time: 15 minutes
Cook Time: 75 minutes

Ingredients:

Crust:

2 ¼ c all-purpose flour
½ t salt
3 oz unsweetened coconut milk (or milk of your choice)
½ c canola oil

Filling:

18 T (by volume) Follow Your Heart VeganEgg powder
3 c ice-cold water
½ package (4 oz) Miyoko's Creamery Fresh VeganMozz
1 package Tofurky Peppered Deli Slices
1 package Yves Veggie Salami
1 package Yves Veggie Pepperoni
1 package Yves Veggie Bologna
Salt and pepper to taste

Directions:

1. Preheat oven to 350°F (175°C)
2. For crust, sift or whisk together flour and salt.
3. Pour milk and oil into the same measuring cup. DO NOT MIX.
4. Pour liquid into the dry ingredients and mix until smooth.
5. Roll out the dough between two sheets of waxed paper until large enough to fit in a 9" pie plate.
6. Transfer one dough round to a 9" glass pie plate, removing the waxed paper.
7. For filling, whisk together VeganEgg and water until completely smooth.
8. Cut VeganMozz into small chunks and whisk into egg mixture until a nearly smooth, slightly "curdled" consistency.
9. Chop lunchmeats into bite-size pieces and separate layers. Mix into egg mixture. Add salt and pepper to taste.
10. Pour into pie crust and top with remaining dough round, removing the waxed paper. Crimp edges and poke air holes as desired.
11. Bake for one hour, or until crust is golden brown all over. Serve warm or chilled.



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Nutrition Facts	
Servings 12.0	
Amount Per Serving	
calories 295	
	% Daily Value *
Total Fat 14 g	22 %
Saturated Fat 5 g	24 %
Monounsaturated Fat 4 g	
Polyunsaturated Fat 1 g	
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 567 mg	24 %
Potassium 92 mg	3 %
Total Carbohydrate 25 g	8 %
Dietary Fiber 5 g	21 %
Sugars 2 g	
Protein 14 g	28 %
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	11 %
* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.	