

The Best Vegan Mac and Cheese Pizza Recipe

Ingredients

For the Crust (alternatively, use one store-bought crust)

- 2/3 cup warm water
- 2 tsp. sugar
- 1 ½ tsp. instant yeast
- 1 ¾ cup all-purpose flour
- ½ tsp. salt
- 1 tbsp. olive oil

For the Mac and Cheese

- 1 cup raw cashews
- ¼ cup nutritional yeast
- 1 tbsp. coconut oil
- 1 tbsp. apple cider vinegar
- 1 tbsp. tapioca starch
- 1 tsp. white miso paste
- 1 clove garlic
- 1 tsp. whole grain mustard
- ¼ tsp. smoked paprika
- ¼ tsp. turmeric
- ¾ cup water
- Salt, to taste
- ½ lb. dried macaroni noodles

Other ingredients:

- 2 tbsp. hot sauce (something like Franks or Sriracha)
- 3 tbsp. breadcrumbs
- 1 tbsp. melted vegan butter

Steps

1. Start with the dough. Add the sugar and yeast to the warm water, stir and set aside for 5 minutes. Combine the flour and salt and whisk together. Add the olive oil and yeast-mixture, and combine. On a clean, well-floured surface, kneed your dough for 3-4 minutes until it is soft and not sticky, and when poked the dough slowly rises up again. Lightly oil a bowl, and place the dough inside in a warm



location for about an hour.

2. While the dough rises, start the mac and cheese. Begin by placing the cashews in a pot of water, and boiling for 10+ minutes to soften. Drain the liquid, and add all the other ingredients (not including the noodles!) for the sauce to a blender. Blend until smooth, and then set aside. Place a pot of water to boil, and cook the pasta as directed on the box. While the pasta cooks, move on to step three.

3. Once the dough has risen, punch it down. Preheat the oven to 425°F (220°C). Prepare a 12-14 inch round tray with a silicone mat, parchment paper, or cornmeal, and stretch the dough to cover. Once the oven is preheated, bake the crust for 5 minutes and remove, leaving the oven on.

4. Once the pasta is fully cooked, drain the liquid and place the cheese sauce in the pot and on medium heat. Cook, stirring frequently, until it has thickened (3-4 minutes), and then add the pasta, stirring to coat every noodle. Take the pasta off the heat. In a small bowl, combine the melted butter and breadcrumbs.

5. Assemble the pizza by brushing the hot sauce on the partially baked crust. Add the mac and cheese on top, spreading it out to cover the entire crust. Finally, sprinkle the breadcrumb topping over the top and place in the oven. Bake for around 15 minutes, until the top is crispy and the crust is slightly browned, remove from the oven and serve.