

Deluxe Breakfast Pizza

Ingredients:

1 package active dry yeast
1 c warm water
1T sugar
1 t salt
2 1/2-3 cups all purpose flour
1/2 lb thinly sliced deli ham, chopped
1/2 lb sliced american cheese
1/2 lb pork sausage cooked and drained
2 eggs
3 T milk
2 1/2 c shredded part skim mozzarella cheese



Directions:

1. in a large bowl, dissolve yeast in warm water. Add the sugar, salt and enough flour to form a soft dough.
2. Turn onto a floured surface, knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 45 minutes.
3. Punch the dough down. Press onto a lightly greased 14 in pizza pan. Build up edges slightly. Bake at 350 degrees for 10-12 minutes or until crust is very lightly brown.
4. Sprinkle the ham, American cheese and sausage over crust. Whisk eggs and milk; pour over toppings. Sprinkle with mozzarella. Bake for 20-25 minutes or until crust is golden and cheese is melted.

yield: 8 servings

Kallie Childress
Intermediate
Homemade Crust Pizza
Dallam

Whole Wheat Pizza Dough

Makes 2 thin pizza crusts or 1 thick pizza crust

Ingredients:

1 cup tepid water
1 tablespoon yeast
1 tablespoon honey (or sugar)
1 tablespoon olive oil
1-2 tablespoon(s) spices (mixture of oregano, basil, red pepper flakes and thyme)
2-3 cups whole wheat flour

Directions:

Combine the water, honey, oil, and yeast. Then add spices and slowly add 2 cups of flour. Mix it all together and slowly add the remaining flour. You may or may not need all of it. Knead the dough until it is nice and smooth (8-10 minutes). Then place it in a bowl sprayed with oil and spray the top of the dough. Let it rise until it has doubled, then cut it in half and use it to make 2 thin crust pizzas. (You may leave it whole to make 1 really thick crust pizza!) Flour or oil the pizza pan and pre-bake the crust at 500° for 5-6 minutes. Take it out and add your choice of toppings, then bake at 425° for 10-14 minutes more.

Jennifer Price
Intermediate
Homemade Crust Pizza
Gray

Jenn's Easy Pizza with No – Rise Crust

Crust:

1 Tbsp. yeast
1 cup very warm water
1 tsp. sugar
1 tsp. salt
2 Tbsp. olive oil
2 1/2 c. flour



Toppings:

1 1/2 c. Tomato, Garlic and Onion Spaghetti Sauce
3 oz. Canadian bacon, cut into bite size pieces
1 1/2 c. chunk pineapple, drained
2 c. finely shredded Colby – Jack Cheese

Make crust according to the following directions:

Pre-heat oven to 425*. Mix yeast, sugar, and water. Allow to sit for a few minutes to get yeast activated. Add salt, oil and both flours. Mix well. Knead into a smooth dough on a floured surface. (I usually knead for about 2 minutes.) Allow dough to rest 5-10 minutes. (It's easier to shape if it rests.) Shape into a large jelly-roll pan or large pizza pan. Bake for 10 minutes.

While the crust is baking, prepare toppings by cutting Canadian bacon into pieces and measuring sauce.

After removing crust from oven, add sauce. Then layer Canadian bacon and pineapple chunks. Sprinkle cheese over top. Return to oven. Cook an additional 4 minutes to allow cheese to melt and the other toppings to heat thoroughly.

Sedona's Supreme Pizza

Pizza Dough:

2 ½ cups flour
2 ¾ tsp. baking powder
1 tsp. salt
1 Tbsp. olive oil
¾ to 1 cup water

Pizza Topping:

¾ cups tomato sauce
1 cup lean hamburger meat
¾ cup mushrooms
½ cup yellow pepper



Mix dry ingredients. Add ¾ cup water and oil. Stir until it forms a ball. If dough is stiff, add more water. The dough should be soft not sticky. Knead on a floured surface for 3 to 4 minutes. Divide dough into 4 balls. Roll each ball out for individual pizzas place on pizza stone. Bake for 7 minutes at 400 degrees.

While pizza crust is in the oven, cook hamburger meat and season with salt to taste.

Wash and dice yellow pepper and slice mushrooms.

Remove pizza crust from oven. Spread tomato sauce and sprinkle cheese over each individual pizza. Then spread hamburger, mushrooms, and peppers on each pizza.

Place pizzas back in the oven and bake for remaining time or until crust is golden brown.

Prep Time: 30 minutes Serving Size: 4 individual pizzas

Kagen Windley
Intermediate
Homemade Crust Pizza
Roberts

Kagen's Crust

2 cups All-Purpose White Bread Flour
1 teaspoon fast acting yeast
1 teaspoon salt
½ teaspoon sugar
¼ pint warm water
1 tablespoon extra virgin olive oil

Add warm water to yeast stir until dissolved. Add sugar, salt and oil. Gradually add flour mixing well. Let rise 5 minutes. Use hands and pat with floured hands into greased pan. Add toppings of choice and bake 12-15 minutes on 350 degrees Fahrenheit.

The Man's Meat Lovers Pizza

Pizza Crust

1 package yeast
1 cup warm water
1 teaspoon sugar
1 teaspoon salt
2 Tablespoons salad oil
2 ½ cups flour

Dissolve yeast in water. Stir in other ingredients and beat together.
Allow to rest 5 minutes. Sprinkle pizza stone with cornmeal and shape dough onto stone. Form edge and fill.

Toppings

¼ pound hamburger
¼ pound bulk sausage
3 ounce pepperoni
¾ cup pizza sauce
½ cup grated mozzarella cheese
½ cup parmesan cheese

Brown hamburger meat and sausage, drain. Top crust with ½ cup pizza sauce, grated cheese, then hamburger, sausage and pepperoni. Bake at 400° for 20 minutes or until browned.

Brett Hennig
Intermediate
Homemade Crust Pizza
Wheeler

Pepperoni Pizza

Non-stick cooking spray
1 teaspoon sugar
2 ½ teaspoons dry yeast
1 cup warm water
2 ¼ cups all-purpose flour
1 teaspoon salt
4 tablespoons olive oil
½ teaspoon of Italian seasoning
1 8 ounce can tomato sauce
½ teaspoon dried basil
½ teaspoon dried parsley
½ teaspoon dried oregano
½ teaspoon dry minced onion
2 cups shredded mozzarella cheese
½ cup sliced pepperonis

Spray a 12 inch pizza pan with non-stick cooking spray. In a medium bowl dissolve sugar and yeast in warm water. Let stand for 10 minutes until foamy. In a large bowl stir together flour and salt, make well in the center and pour yeast mixture and 2 tablespoons of oil into well and gently mix. Let rest for 10 minutes. With the ¼ cup of flour light flour work surface and turn dough out onto it. Pat dough out into a 12-inch circle and transfer to prepared pizza pan. Combine 2 tablespoons of olive oil and Italian seasoning. Brush dough with seasoned oil mixture. Bake crust for 8 minutes.

To make the pizza sauce: in a 1 quart sauce pan combine tomato sauce, dried basil, dried parsley, dried oregano, and dried minced onion together. Simmer for 10 minutes.

Take pre-baked pizza crust and spread pizza sauce over the crust leaving ½ inch of the edge uncovered. Then top with mozzarella cheese and pepperonis. Return to the oven for 8 to 10 minutes or until golden brown. Yield: 8 slices
