Homemade Pizza Recipes eCookbook

20+ Recipes for Dough, Pies, and Dessert Pizzas!
Letter from the Editor

Dear Recipe4Living Member,

Welcome to your best source for homemade pizza recipes on the internet. Within this eCookbook, you’ll find tons of fabulous pizza recipes topped with sausage, pepperoni, veggies, and more!

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If you think we're missing a recipe or you want to share your own, please visit the site and submit your recipes now!

Please enjoy your Homemade Pizza Recipes eCookbook!

Happy Cooking,

Maxine
Editor
www.Recipe4Living.com
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**Pizza Dough**

**Basic Pizza Dough**

This recipe is a great base for any pizza, whether you add vegetables or sausage. Try adding some fresh herbs such as; adding thyme, basil, or oregano for that extra something.

**Ingredients**

- 1 1/2 tsp. active dried yeast
- 1 C. lukewarm water
- Pinch sugar
- 1 tsp. salt
- 3-3 1/2 C. all-purpose flour

**Directions**

Warm a medium mixing bowl by swirling some hot water in it. Drain. Place the yeast in the bowl and pour on the warm water. Stir in the sugar, mix with a fork, and allow stand until the yeast has dissolved and starts to foam, 5 - 10 minutes. Use a wooden spoon to mix in the salt and about 1/3 of the flour. Mix in another third of the flour, stirring with the spoon until the dough forms a mass and begins to pull away from the sides of the bowl. Sprinkle some of the remaining flour onto a smooth work surface. Remove the dough from the bowl and begin to knead it, working in the remaining flour a little at a time. Knead for 8 to 10 minutes. By the end the dough should be elastic and smooth. Form into a ball. Lightly oil a mixing bowl. Place the dough in the bowl, rotating it to grease the dough's surface. Stretch a moistened and wrung-out across the top of the bowl, and leave it to stand in a warm place until the dough has doubled in volume, about 40 to 50 minutes or more, depending on the type of yeast used. To test whether the dough has raised enough, poke two fingers into the dough. If the indentations remain, the dough is ready. Punch the dough down with your fist to release the air. Knead for 1 to 2 minutes. If you want to make 2 medium pizzas, divide the dough into 2 balls. If you want to make 4 individual pizzas (in pans 10 1/2 in. in diameter) divide the dough into 4 balls. Pat the ball of dough into a flat circle on a lightly floured surface. With a rolling pin, roll it out to a thickness of about 1/4 inch large than the size of the pan for the rim of the crust. Place in a lightly oiled pan, folding the extra dough under to make a thicker rim around the edge. If you are baking the pizza without a round pan, press some of the dough from the center of the circle towards the edge to make a thicker rim. Place it on a lightly oiled flat baking sheet. The dough is now ready for filling.

**My Recipe Notes:**

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Homemade Pizza Dough

This fantastic recipe allows you to make three hearty pizza crusts. This dough can also be used to make calzones or can be frozen for later use. Freeze any dough just after dividing. This can be later thawed at room temperature, then it is ready to use.

Ingredients

- 1 packet active dry yeast
- 1 Tbs. white sugar
- 2 1/2 C. warm water (110 degrees)
- 2 Tbs. olive oil
- 1 Tbs. salt
- 1/2 C. whole-wheat flour
- 5 1/2 C. bread flour

Directions

In a large mixing bowl, dissolve yeast and sugar in the warm water. Let sit until creamy; about 10 minutes. Stir the olive oil, whole-wheat flour, salt and 4 C. of the bread flour into the yeast mixture. Mix in the remaining flour, 1/2 C. at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume; about one hour. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces and form into rounds. Cover the rounds and let them rest for about 10 minutes. Preheat oven to 425 degrees. Use a rolling pin to roll the dough into the desired shape, cover it with your favorite toppings and bake at 425 degrees for about 20 minutes or until the crust and cheese are golden brown.

Yield: 3 Pizza Crusts.

My Recipe Notes:
Health Pizza Dough

This healthy pizza dough features olive oil and whole-wheat flour.

Ingredients

1 C. warm water
1 pkg. active dry yeast
1C. All-purpose flour
1-1/2 C. whole-wheat bread flour
2 Tbs. extra virgin olive oil
1/2 tsp. fine sea salt

Directions

Combine the water, yeast, and all-purpose flour in a large bowl and mix well. Add the whole-wheat flour, oil, and salt. Using your hands, work the ingredients together until the dough holds its shape. Place the dough on a lightly floured surface and knead until it is smooth and elastic, about 5 minutes. If the dough becomes sticky while you are kneading it, sprinkle a bit more all-purpose flour over it. Transfer the dough to a lightly oiled 2-qt. bowl. Cover the bowl with plastic wrap or a kitchen towel and let the dough rest until it has doubled in size, about 60 minutes. When the dough has risen, place it on a lightly floured surface and divide it into two parts. Roll them into balls. Cover them with a towel and let rest for 15 to 20 minutes. The dough is now ready to be shaped, topped and baked.

Yield: 2 standard sized pizza crusts.

My Recipe Notes:
Pizza with Meat

Philly Cheese Steak Crescent Pizza

Instead of having the ordinary Philly steak sandwich, try having it as a pizza.

Ingredients

1 (8-oz.) can Pillsbury Refrigerated Crescent Dinner Rolls
8 oz. thinly sliced cooked roast beef (from deli)
1 Tbs. purchased Italian salad dressing
4 to 6 oz. (1 to 1 1/2 C.) shredded mozzarella cheese
2 Tbs. olive or vegetable oil
1 C. coarsely chopped green bell pepper
1 C. coarsely chopped onions
1/2 tsp. beef-flavor instant bouillon

Directions

Heat oven to 375 degrees. Unroll dough in ungreased 13x9-inch pan. Press over bottom and 1/2 inch up sides. Firmly press perforations to seal. Wrap beef tightly in foil. Place crescent dough and beef in oven. Bake at 375 degrees for 10 minutes or until crust is light golden brown. Arrange warm beef over partially baked crust. Brush with salad dressing. Sprinkle with cheese. Return to oven; bake an additional 8 to 10 minutes or until edges of crust are golden brown and cheese is melted. Meanwhile, heat oil in medium skillet over medium heat until hot. Add bell pepper, onions and bouillon; cook and stir 3 to 5 minutes or until tender, stirring frequently. Spoon cooked vegetables over melted cheese.

Yield: 8 Servings.

My Recipe Notes:
Chicken Pizza

This is a terrific recipe! The chicken and toppings cook in the crockpot all day, and then spread on pizza crust and it's ready to serve.

Ingredients

2 lb. chicken tenders
1 12 oz. jar chili sauce or pizza sauce
2 onions, sliced into rings
1 green bell pepper, sliced into rings
Pizza crust, baked
1 8 oz. pkg. mozzarella/cheddar cheese pizza blend

Directions

Put chicken tenders into crockpot. Add sauce, onions and bell pepper. Cook on low for 6-8 hours. Prepare pizza crust according to pkg. directions and bake. When crust is ready, use a slotted spoon to remove chicken mixture from slow cooker and spread over pizza. Top with mozzarella and cheddar pizza blend cheese mix and serve.

Yield: 4 Servings.

My Recipe Notes:
Traditional Pizza

With two kinds of cheese, ground beef, mushrooms, and yellow peppers, this pizza is sure to please.

Ingredients

1/2 lb. lean ground beef
1 C. chopped onion
2 C. sliced fresh mushrooms
1/2 can of tomato paste
1 12-inch pizza crust
1 tsp. dried sweet basil
1/2 tsp. dried whole oregano
1 1/2 C. grated part-skim mozzarella cheese
1 C. grated Asiago cheese
1 medium yellow pepper, cut into rings
1 large tomato, seeded and diced

Directions

Scramble-fry ground beef and onion in non-stick sauté pan until beef is browned and onion is soft. Drain. Add mushrooms. Spread thin layer of tomato paste on pizza crust. Sprinkle with basil and oregano. Layer beef mixture on sauce. Top with both cheeses. Arrange pepper on top. Sprinkle with chopped tomato. Bake in a 425degree oven for 10 minutes until hot and cheese is melted. (If using an unbaked pizza crust, add 10 minutes to baking time). Place under broiler for 3 to 4 minutes to brown cheese if desired.

My Recipe Notes:
Buffalo-Style Chicken Pizza

Hot sauce and blue cheese make up the spicy sauce of this different pizza.

Ingredients

3 skinless, boneless chicken breast halves, cooked and cubed
4 Tbs. margarine, melted
4 oz. Frank's hot sauce
1 16 oz. bottle blue cheese salad dressing
1 16 inch prepared pizza crust
1 8 oz. pkg. shredded mozzarella cheese

Directions

Preheat oven to 450 degrees. In a medium bowl combine the cubed chicken, melted margarine and hot sauce. Mix well. Spread whole bottle of salad dressing over crust, then top with chicken mixture and sprinkle with shredded cheese. Bake in preheated oven until crust is golden brown and cheese is bubbly, about 5-10 minutes. Let the pizza set a few minutes before slicing.

My Recipe Notes:
Pizza Quattro Stagioni

The topping on this pizza is divided into four quarters, one for each season. You can substitute ingredients for any other seasonal favorites.

Ingredients

1 recipe basic pizza dough, rolled out
1 lb. peeled plum tomatoes, fresh or canned
5 Tbs. olive oil
1 C. mushrooms, finely sliced
1 clove garlic, finely chopped
1 3/4 C. mozzarella cheese, cut into small dice
4 thin slices ham, cut into 2-inch squares
32 black olives, pitted and halved
8 artichoke hearts preserved in oil, drained and cut in half
1 tsp. oregano leaves
Fresh or dried salt and freshly ground pepper

Directions

Preheat oven to 425 degrees for at least 20 minutes before baking pizza. Strain tomatoes through medium holes of a food mill placed over a bowl, scraping in all pulp. Heat 2 Tbs. of the oil and lightly sauté the mushrooms. Stir in the garlic and set aside. Spread puréed tomatoes on the prepared dough, leaving the rim uncovered. Sprinkle evenly with mozzarella. Spread mushrooms over one quarter of pizza. Arrange ham on another quarter, and the olives and artichoke hearts on the two remaining quarters. Sprinkle with oregano, salt and pepper, and the remaining olive oil. Immediately place pizza in the oven. Bake for 15 to 20 minutes or until the crust is golden brown and the topping is bubbling.

Yield: 4 Servings.

My Recipe Notes:
**Beef and Bacon Pizza**

This hearty pizza with a homemade crust is for the meat-lovers out there.

**Ingredients**

**Crust:**
- 1 pkg. Instant dry yeast
- 2 C. Divided water
- 1 Tbs. Sugar
- 1/4 C. Mayonnaise
- 2 Tbs. Melted butter
- 1/2 C. White flour
- 1 C. Cornmeal flour
- 1 tsp. Salt
- 1 tsp. Dill weed
- 1/4 tsp. Garlic powder
- 1 tsp. Ground oregano

**Topping:**
- 1/2 lb. Bacon cut into small pieces fried and drained
- 1 Large green pepper chopped
- 1/4 C. Velveeta cheese sliced
- 6 oz Sliced pepperoni
- 2 Medium sliced tomatoes
- 2 Medium sliced onions
- 8 oz. Grated Colby cheese
- 8 oz Grated Monterey jack cheese
- 1 can (15-oz) pizza sauce

**Directions**

For crust: Combine yeast, 1 C. of the water and sugar. Add the mayonnaise, butter, the remaining water and mix thoroughly. Mix together the white flour and cornmeal, salt, dill, garlic powder and oregano. Add to yeast mixture and combine well. Set aside. Cover with a clean cloth, and let rise for 60 minutes. Wet hands with cold water and spread dough into greased deep rectangular pan. Bake in an oven preheated to 325 degrees for 10-15 minutes. Remove and add toppings in this order: bacon, green peppers, Velveeta, pepperoni, tomatoes, onions, Colby cheese, and Monterey jack cheese and pizza sauce. Return to oven for 20-25 minutes. Cool slightly and cut.

**My Recipe Notes:**
Gourmet Pizza

Garlic Chicken Pizza
A true gourmet pizza, made even better because it's fast, easy, and inexpensive!

Ingredients

1 1/8 C. warm water (110 degrees F/45 degrees C)
1 1/4 tsp. salt
1 1/2 tsp. vegetable oil
3 C. bread flour
2 Tbs. dry milk powder
2 tsp. active dry yeast
2 Tbs. cornmeal
1 C. roasted garlic and parmesan cheese sauce
1/4 tsp. granulated garlic
10 oz. mozzarella cheese, shredded
2 grilled skinless, boneless chicken breast, diced
1/4 red onion, sliced
1 tomato, cut into thin wedges
1 green bell pepper, seeded and diced

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press start. Preheat oven to 475 degrees. Sprinkle a large pizza pan with cornmeal. Roll or pat dough out on a lightly floured surface until it is the diameter of the pizza pan; place on pan. Spread dough with sauce, and then sprinkle with garlic. Cover with cheese. On top of the pizza, arrange chicken, green pepper, onion and tomato. Bake in preheated oven for 20 to 25 minutes, or until dough is baked, cheese is melted and toppings are lightly browned.

My Recipe Notes:
Margarita Pizza

Unrelated to the popular drink, this pizza features garlic, tomatoes, Mozzarella, basil, and Parmesan

Ingredients

2 tsp. garlic, chopped
2 medium tomatoes, sliced
2 Tbs.. olive oil
1 dash of salt
1 dash of pepper
6 oz. Mozzarella cheese, sliced
2 medium wheat flour tortillas
2 Tbs.. fresh basil, minced
1/2 C. fresh Parmesan, grated

Directions

In a small bowl place the garlic, tomatoes, olive oil, salt and pepper. Thoroughly coat the tomatoes. Place the cheese slices over the tortillas. Place the soaked tomatoes on top. Sprinkle on the basil and Parmesan. Preheat the oven to 350 degrees. Place the tortillas on a cookie sheet and bake them for 8 minutes or until the cheese is melted. Cut the pizza into wedges.

Serves 2 as an appetizer or 1 as a main course.

My Recipe Notes:
Chicken and Feta Pizza

These "pizzas" are baked on tortillas, so they're low-carb and you can focus on all the yummy flavors.

Ingredients

4-8 inch flour tortillas  
2 small tomatoes, thinly sliced  
1 green onion, sliced  
1 C. shredded cooked chicken or turkey  
1/4 C. salsa  
2 oz. feta cheese or goat cheese (chevre)  
1 Tbs. snipped fresh basil  
4 pitted ripe olives -- sliced

Directions

Place tortillas on an ungreased baking sheet. Bake in a 350 degree oven for about 8 minutes or until crisp, turning tortillas once. Remove from oven. Top tortillas with tomato slices, green onion, and chicken or turkey. Spoon salsa over each. Crumble feta cheese and sprinkle over tortillas or top each with goat cheese. Top with basil and olives. Bake for 5-10 minutes or until cheese is melted and ingredients are heated through.

Yield: 4 Servings.

My Recipe Notes:
Shrimp Pizza

For a different taste tonight, try a touch of seafood and feta on your pizza.

Ingredients

1 12 inch pizza crust, pre-baked
1 C. pizza or spaghetti sauce
1/2 lb. medium cooked, shelled and deveined shrimp
1/4 lb. feta cheese, crumbled
1/2 red onion, cut into thin slices, separated into rings
1 tsp. dried oregano, crumbled
1/4 tsp. pepper

Directions

Spread the tomato sauce on crust, evenly, leaving a 1/2 inch border. Arrange shrimp over sauce. Sprinkle crumbled feta over shrimp. Scatter red onion rings over all. Sprinkle with oregano and pepper. Bake in a 500 degree oven or 8-10 minutes or until topping is heated through and edge of crust is browned. Let stand 5 minutes before cutting.

My Recipe Notes:
Veggie Only Pizzas

Pizza Alla Napoletana

Be careful, this anchovy pizza is intended for those with particular tastes!

Ingredients

1 recipe basic pizza dough, rolled out
1 lb. peeled plum tomatoes, fresh or canned
3 Tbs. anchovy fillets in oil, drained and cut into pieces
1 3/4 C. mozzarella cheese, cut into small dice
1 tsp. oregano leaves, fresh or dried salt and freshly ground black pepper
3 Tbs. olive oil

Directions

Preheat oven to 475 degrees at least 20 minutes before baking. Strain tomatoes through the medium holes of a food mill placed over a bowl, scraping in all the pulp. Spread the puréed tomatoes on the pizza dough, leaving the rim uncovered. Dot with the anchovy pieces and the mozzarella. Sprinkle with oregano, salt and pepper, and olive oil. Immediately place the pizza in the oven. Bake for 15 to 20 minutes, or until the crust is golden brown and the cheese is bubbling.

Yield: 4 Servings.

My Recipe Notes:
Portabella Pizza

This delicious, crust-less pizza with cheese, tomatoes, and mushrooms is part of a low-carb diet.

Ingredients

1 to 2 tsp. extra-virgin olive oil
1 clove garlic, peeled, minced
6 oz. portabella mushroom caps (about 4), cleaned, stems removed
Pinch of salt and freshly ground black pepper to taste
12 oz. shredded or sliced mozzarella cheese
10 fresh basil leaves
2 fresh tomatoes, sliced, roasted, grilled or broiled
Oregano leaves, optional

Directions

Preheat the oven to 450 degrees. In a small bowl, combine the oil and garlic. Rub the mushroom caps on all sides with the oil mixture. Place the caps, top side down, in a circle on an oiled baking sheet. Season with salt and pepper. Arrange the cheese, basil and tomato slices alternately in a circle on top of the mushrooms. Sprinkle with oregano, if you like. Bake until the cheese melts, about 3 to 5 minutes. Remove from the oven and serve.

My Recipe Notes:
Garlic and Artichoke Pizza

Deliciously quick and easy - a gourmet pizza in half the time you would think! Use a prepared pizza crust, such as Boboli or Pillsbury, found in your local grocer's freezer.

Ingredients

1 unbaked pizza crust
3/4 C. spaghetti sauce
1 6 oz. jar marinated artichoke hearts, drained, liquid reserved
1 medium tomato, cut in half and sliced
2 cloves garlic, minced
1 lb. shredded Colby-Monterey Jack cheese

Directions

Preheat the oven to 450 degrees. Prepare pizza crust according to recipe or pkg. instructions. Place on a pizza pan. Pour the liquid from the artichokes into a small skillet, and bring to a boil over medium heat. Cook for 1 minute, or until the liquid is almost gone. Add garlic, and cook, stirring, for less than a minute. Add artichoke hearts, stir to coat with garlic flavor, then remove from heat, and set aside. Spread spaghetti sauce over the prepared pizza crust. Sprinkle with cheese, and then place the artichoke hearts and garlic over the cheese. Arrange tomato slices evenly over the top. Bake for 20 minutes in the preheated oven, until crust is puffed and golden, and cheese is melted.

Yield: 8 Servings.

My Recipe Notes:
Zucchini Pizza

A delicious no-carb pizza? Believe it!

Crust:
4 C. shredded zucchini
2 eggs, beaten
1/2 C. shredded Mozzarella cheese
1/2 C. shredded Sharp Cheddar

Topping:
1 lb. ground beef
1 large onion, chopped
2 8 oz. cans tomato sauce
1 tsp. Italian seasoning
1/2 C. chopped green pepper
1/2 C. sliced mushrooms
1/2 C. shredded Cheddar
1/2 C. shredded Mozzarella

Directions

For crust: Let shredded zucchini sit for one hour; squeeze out juice and place in large bowl. Beat eggs in separate bowl and add cheeses; mix with zucchini. Spread in 15x8x1-inch pan and bake at 400 degrees for 10 minutes. Remove from oven and add topping. For topping: Brown beef and onion; pour off grease and add tomato sauce. Cook five minutes; add Italian seasoning. Pour over crust. Add pepper and mushrooms. Continue baking at 400 degrees for 20 minutes; remove from oven and add cheeses. Return to oven for 5-10 minutes or until cheese melts. Slice and serve.

My Recipe Notes:
Global Pizzas

German Pizza

This hearty pizza features beef, shredded potatoes, cheese, and more.

Ingredients

1 lb. ground beef
1/2 medium onions, chopped
1/2 pepper, diced
1-1/2 tsp. salt, divided
1/2 tsp. pepper
2 Tbs. butter or margarine
6 medium potatoes (about 2-1/4 lbs), peeled and finely shredded
3 eggs beaten
1/3 C. milk
2 C. (8 oz) shredded cheddar or mozzarella cheese

Directions

In a stove top or electric skillet over medium heat, brown beef with onion green pepper, 1/2 tsp salt and pepper. Remove meat mixture from skillet and drain fat. Reduce heat to low. Melt butter; spread potatoes over butter and sprinkle with remaining salt. Top with meat mixture combine eggs and milk pour over all cook, covered until potatoes are tender, about 30 minutes. Top with cheese cover and heat until cheese is melted about 5 minutes. Cut into wedges or squares to serve.

Yield: 4 to 6 Servings.

My Recipe Notes:
Pizza Rustica

Try this Italian pizza with sausage, red peppers, chopped onion, and mozzarella.

Ingredients

- 1 lb. sweet Italian sausage
- 1/2 C. chopped onion
- 3 cloves garlic, chopped
- 1 1/2 C. all purpose flour
- 1/2 C. whole wheat flour
- 1/2 C. yellow cornmeal
- 1 Tbs. sugar
- 1/2 tsp. salt
- 1 pkg. rapid rise yeast
- 1 1/2 C. warm water (120 - 130 degrees)
- 2 tsp. butter, softened
- 1/2 lb. mozzarella, cubed (about 2 C.)
- 7 oz. roasted red peppers, chopped
- 1 egg, beaten
- 1 Tbs. sesame seeds

Directions

Remove sausage from casings and crumble into a large skillet. Sauté until brown, adding onions and garlic. Drain off fat and set aside to cool. Combine 1/2 C. all purpose flour, whole wheat flour, corn meal, sugar, salt and yeast. Stir in hot water and butter and mix well. Stir in remaining 1 C. of flour to form a soft dough. Cover dough in bowl and let rest for 10 minutes. Grease a 9 inch spring form pan. Stir down dough. With buttered fingers, press 2/3 of dough in bottom of pan. Add cheese and peppers to sausage mixture and spoon into center of dough. Spread and press filling toward edge of pan, leaving a 1/2 inch rim of dough around sides. Drop remaining dough by Tbs. over filling. With the back of spoon or buttered fingers, carefully spread dough to cover and enclose filling. The top will be rough. Cover with a cloth and let rise until doubled in size, about 20 - 30 minutes. Preheat oven to 400 degrees. Brush top of loaf with beaten egg and sprinkle with sesame seeds. Bake loaf at 400 degrees for 25 - 30 minutes, or until loaf pulls away from sides of pan and is golden brown. Cool 5 minutes. Remove from pan. Can be served warm or room temperature.

Yield: 6 Servings.

My Recipe Notes:
Pizza a la Pilermitana

A traditional Sicilian Pizza with onions, olives, and anchovy fillets.

Ingredients

1/3 C. olive oil
2 C. onion, roughly chopped
1 prepared bread dough
6 anchovy fillets, cut in small pieces
1/3 lb. mozzarella cheese, cubed
15 black olives, pitted and halved
1 1/2 C. light tomato sauce
1 C. toasted bread crumbs
1 Tbs. oregano
1 Tbs. olive oil

Directions

Heat oil in skillet. Add onion and sauté until golden over medium heat. Oil a cookie sheet or large pizza pan. Spread dough in an even layer in the pan, pushing gently into shape. Push pieces of anchovy, mozzarella and olive as deep into dough as they will go. Spread onions in one even layer over dough. Pour tomato sauce over onions. Top with layer of bread crumbs. Sprinkle with oregano. Allow pizza to sit, covered, for two hours. It will rise to be thicker than the average pizza. Preheat oven to 425 degrees. Bake for 25 - 30 minutes on the middle rack of oven. Sprinkle remaining Tbs. olive oil over pizza before serving.

Yield: One large pizza.

My Recipe Notes:
Dessert Pizzas

Peanut Butter Pizza

For an after-school get-together, try this cookie pizza for hungry kids. This sweet pizza is also a perfect substitution for an average birthday cake for the kid’s.

Ingredients

1/2 C. butter  
1/2 C. peanut butter  
1/2 C. packed brown sugar  
1/3 C. granulated sugar  
1 egg  
1 tsp. vanilla  
1 C. all-purpose flour  
1/2 C. semisweet chocolate pieces  
1/2 C. peanut butter pieces  
3/4 C. tiny marshmallows  
2/3 C. peanuts  
1/2 C. miniature candy-coated semisweet chocolate pieces

Directions

In a bowl beat butter and peanut butter with an electric mixer on medium to high speed for 30 seconds. Beat in brown sugar, granulated sugar, egg, and vanilla. Beat in the flour on low speed. Spread dough evenly in an ungreased 12- or 13-inch pizza pan. Bake in a 350 degree oven for 15 to 18 minutes or until golden. Remove from oven and sprinkle with chocolate and peanut butter pieces. Let stand for 1 to 2 minutes or until softened. With spatula, spread melted pieces over crust. Top with marshmallows, peanuts, and miniature candy pieces. Bake about 5 minutes more or until marshmallows are golden. Cool pan on wire rack.

Makes 12 Servings.

My Recipe Notes:
Oreoni Pizza

For great taste, use Cadbury chocolate and don't even think about instant pudding!

Ingredients

1 pkg. Double Stuff Oreos
1 pkg. of chocolate Jell-O Pudding
4 Tbs. of melted Butter
1 Giant Hershey chocolate bar

Directions

Split the Oreo in half and remove the double stuff filling. You can use your teeth, but we would recommend a knife. Take the Oreo cookies and chop them up, using a blender. After the cookies are ground up, mix in the four Tbs. of butter and stir it until everything is moist. Take a pizza pan and spread out the cookie mixture and make a nice thin crust. Bake it at 350 degrees for ten minutes. While the crust is cooking, prepare the Jell-O according to the box. After the pizza crust is ready, let it cool and also cover the pudding with saran wrap and let cool. After things have cooled down, place the pudding on top of the crust and spread around. Take remaining Oreos and place them on top so they look like pepperoni. After that take the chocolate bar and grate some on top with a cheese grater.

My Recipe Notes:
Dessert Pizza

With a sugar cookie base, this is a pretty dessert for entertaining

Ingredients

18 oz. pkg. refrigerated sliceable sugar cookie dough
8 oz. pkg. cream cheese, softened
2 Tbs. sugar
1/2 tsp. vanilla extract
2 1/2 C. assorted fresh juicy fruits
1/2 C. orange marmalade

Directions

Preheat oven to 350 degrees. Grease or spray a 12-inch diameter pizza pan. Slice cookie dough into 1/3-inch rounds. Arrange the cookie slices in a single layer on the pan and press together to form a crust. (Use a little water on your fingertips if necessary.) Bake until golden brown, about 10 minutes. Cool completely. Transfer to a serving plate or keep on pizza pan. Beat softened cream cheese, sugar and vanilla extract together in a medium bowl until smooth. Use a spatula to spread the cream cheese over crust, covering to the edges. Arrange fruits in a decorative circular pattern around the filling (like a bulls-eye). Mix marmalade and water and warm slightly. Lightly brush over fruit to glaze. Refrigerate until ready to serve.

Yield: 8-10 Servings.

My Recipe Notes: