

Make Your Own Mini Pizzas

Makes 18-20 mini pizzas

Ingredients

1 ball refrigerated pizza dough, store bought or homemade (see recipe below)

1 cup pizza sauce or jarred pasta sauce

Your desired toppings (see below for ideas)

Topping Ideas

- **Cheese:** Mozzarella, Mexican cheese, Asiago, Parmesan, Romano, bleu cheese, feta, provolone
- **Meat:** Chicken, Italian sausage, bacon, ham, beef, chorizo, pepperoni, prosciutto, shrimp
- **Vegetables:** Tomatoes, artichokes, roasted red peppers, onions, green peppers, jalapenos, spinach, cherry tomatoes, olives, mushrooms, banana peppers, squash, sweet corn, peas, avocado
- **Other:** Pineapple chunks, black beans, fresh basil, garlic, sprouts, capers

To assemble:

Preheat oven to 400° F.

Line a large baking sheet with parchment paper or nonstick aluminum foil. Place pizza dough on a well-floured surface, press dough firmly with your fingers to shape, and stretch gently into a 12" x 8" rectangle.

With a round cutter, cut dough into 18-20 rounds; place rounds 1 inch apart on baking sheet. Top each with pizza sauce, cheese, and your desired toppings.

Bake mini pizzas for 8-10 minutes, or until cheese is melted. Serve immediately.

Pizza Dough

Makes 2 balls pizza dough

Ingredients

1 (1/4 oz.) envelope yeast

1 1/3 cups warm water

3 1/2 cups all purpose flour

2 tsp. salt

1 tsp. sugar

2 Tbsp. extra-virgin olive oil

Chopped dried herbs, such as basil, oregano or rosemary, *optional*

Directions

Add the yeast to warm water in a small bowl, stir and set aside for 5 minutes.

Mix together the flour, salt, sugar and olive oil in a large bowl. Add the yeast water. If you'd like, add dried herbs like basil, oregano or rosemary. Mix until everything is combined, and knead with a dough machine or by hand on a well floured board for about 8 minutes.

Oil two bowls lightly with olive oil and set aside. Divide the dough into two pieces and roll into balls. Place each ball into the oiled bowls, seam side down, and coat the tops with a little olive oil. Top each bowl with plastic wrap or a clean, dry towel and place the dough in a warm place (I use a turned-off oven). Let rise 2 hours.

Once risen, use the dough or wrap in plastic wrap, then a plastic baggie, and freeze or refrigerate.

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