

Breakfast Pizza

Yields: 2 large pizzas, approximately 24 slices

Ingredients:

For the dough:

6 cups flour
.25 oz. yeast
1.45 lbs. water, warm, 80-85 degree F
.83 oz salt
1 Tbsp. olive oil

For the toppings:

Scrambled eggs: 6 eggs plus ½ cup milk
12 slices of cooked bacon
½ tsp. salt
¼ tsp. pepper
½ cup shredded cheese
1 Tbsp. olive oil

Other topping ideas: red or green peppers,
Breakfast sausage, spinach, pesto sauce,

Instructions:

1. Combine the warm water with the yeast and a pinch of the flour and let proof for 10 minutes.
2. Using a mixer with a dough hook, mix the pizza dough in low speed by combining the water, yeast mixture with the flour.
3. Add the salt and mix for 15 minutes on low.
4. The low should have elasticity. If it is too sticky, add a bit more water, if it is too wet, add a bit more flour.
5. Remove the dough and finish kneading on a floured work surface.
6. Cover the dough and let proof for 45 minutes. Keep in a warm space and the dough should double in size.
7. While the dough is proofing, prepare your toppings.
8. Make your scrambled eggs on low heat, adding salt and pepper at the end.
9. Cook your bacon and drain the fat on paper towels. Once cooled, crumble into pieces.
10. Once the dough has doubled in size, divide in half.
11. Spread dough by hand onto oiled half sheet pans as evenly as possible.
12. Brush with olive oil.
13. Add your desired toppings.
14. Bake in a 350 degree oven for approximately 15 minutes.

