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Bruschetta Pizza

Here is what you need:

3 ½ cups all-purpose flour

1 teaspoon salt

1 ¼ warm water, about 100 degrees

1 tablespoon dry active yeast

2 teaspoons granulated sugar

¼ cup olive oil, divided

2 cups shredded mozzarella

Here is how you do it:

In a large mixing bowl, combine flour and salt together; set aside. In a separate small bowl, add warm water, sugar, and yeast; gently stir. Let yeast mixture sit for 5 min., until you see the yeast start to foam slightly.

Pour the flour and salt into the bowl. Add 1 tablespoon of olive oil and mix until dough forms. On a lightly-floured surface, knead the dough for about 2 to 5 minutes until smooth.

Use an extra ½ to 1 tablespoon vegetable or olive oil in the bowl and coat dough. Cover the dough in the bowl with a damp cloth or plastic wrap and allow to rise and triple in size, or approximately 30 minutes. This is a good time to make the Bruschetta.

Bruschetta Topping:

1 ½ cups bruschetta – 2 large or 3 medium tomatoes chopped, 6 fresh basil leaves, 1 clove fresh garlic, 2 remaining tablespoons olive oil and 1 tablespoon balsamic vinegar. Add a dash of salt and pepper. Mix and set aside.

Baking Directions:

Preheat oven to 425 degrees. Line and gently grease (with cooking spray) a large baking sheet with parchment paper. On a lightly-floured work surface, stretch dough. Form fit into a round or rectangle pizza pan. Place in oven for 5 minutes. Remove from the oven and top with cheese, bruschetta and more cheese. Return pie to the oven and bake until cheese is bubbly. Depending on pan size your pie oven time will vary – bake for 10 -15 minutes, or until done.

**** For a crispy crust** – bake dough in the oven for 5 – 10 minutes. Remove from oven add tomatoes and cheese