

This pizza is super easy and super quick:



Cooking spray

COOKING INSTRUCTIONS:

Start with a cold skillet. Follow dough directions on pkg. Roll dough out to the size of the pan and lightly flour the dough. Spray the skillet with non-stick spray and put the dough in the skillet and press to the sides (Tip: Roll out dough and then use skillet cover as a guide to cut a circle for your pizza dough). Top with sauce and toppings. Add the cheese. NOTE: try to keep cheese away from the edges. Cover and cook on 275 for 12 minutes. Check Pizza for desired doneness; if you want it more done, replace lid and continue cooking for intervals of 2-3 minutes, checking in between. Remove pizza to a Cookie Sheet or comparable surface for cutting. Serve and enjoy!

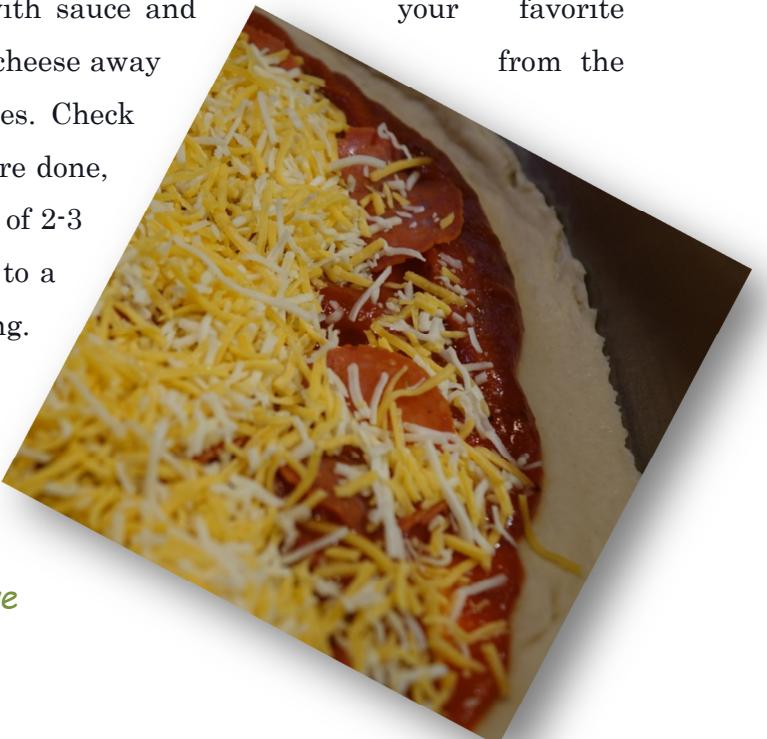
So our kids, and I, had -w-a-y- fun with the pizza's. First our little guy wanted to roll his own dough. Then we

PIZZA! PIZZA!

UTENSILS: Electric Skillet

INGREDIENTS:

Pizza Dough mix
(Or pre-made dough)
Mozzarella Cheese (or Italian
Cheese Blend)
Toppings of your choice



started getting creative with toppings... I had a hamburger left-over so we made a bacon cheeseburger pizza with bacon bits. My oldest son eats anything so he had chicken, bacon, green peppers, green onions and loved it! So now, what to do with the dough scraps we had left at the end?? We rolled it out flat and it didn't fit the entire bottom of the pan but we smeared it with butter, topped it with cinnamon and sugar, heated it up in the skillet and voile! Dessert Pizza! Yummy! If recipes have moral the moral of this recipe would be: Just have fun with it. Try it! Between you and me....? They didn't look ~pretty~ like you see the pro's do but who cares! They tasted f-a-b-u-l-o-u-s!!