

Cheesy Breakfast Pizza with Whole-grain Crust

Prep Time: 40+ minutes Cook Time: 30 minutes Yield: 5 servings

Crust Preparation:

1. **PREHEAT** oven to 375°F
2. In a bowl, **COMBINE** warm water, sugar (or honey), and yeast. Allow to sit for 5 minutes.
3. **ADD** the oil, flour and salt and mix until the dough is formed.
4. **KNEAD** dough adding more flour if necessary to avoid stickiness. Knead for 5 minutes.
5. **PLACE** in an oiled bowl, turning the dough to evenly coat with oil.
6. **COVER** with a damp towel and allow the dough to rise in a warm place for 30-45 minutes until doubled in size (approx. 45 minutes).
7. **PUNCH** down dough and knead.
8. Gently **DIVIDE** dough into two portions and place in oiled bowl to rise again until doubled in size (approx. 45 minutes).
9. After rising, punch down dough and form into two circles. Allow to rest for 15 minutes and roll out to 16" diameter.
10. Place on a baking stone or sheet that has been dusted with cornmeal. **BAKE** crusts in preheated oven for 17-22 minutes.

Breakfast Pizza Preparation:

1. While the crusts are baking, **CRACK** 6 eggs into a small bowl.
 2. **ADD** the milk and salt and pepper, beat well.
 3. **SCRAMBLE** the eggs in a nonstick skillet until no longer runny and eggs are fluffy.
 4. **SPRINKLE** crust with 1/2 cup shredded Cheddar cheese.
 5. **TOP** with scrambled eggs and assorted chosen toppings (see suggestions at right).
 6. **SPRINKLE** remaining cheese on top and bake for 5-8 minutes or until cheese is melted.
- *This pizza reheats well, simply microwave for 35-40 seconds on high heat.



Crust Ingredients - (makes 2)

- 1 1/2 cups warm water
- 2 tablespoons active dry yeast
- 2 tablespoons sugar or honey
- 1 teaspoon salt
- 3 cups whole-wheat flour
- 2 1/2 cups all-purpose flour
- 3 tablespoons vegetable oil
- 1/4 teaspoon pepper

Pizza Ingredients

- 1 prebaked crust from recipe above
- 6 eggs
- 2 tablespoons milk
- A dash of salt/pepper
- 2 slices bacon, cooked crisp and crumbled (turkey bacon or sausage can be substituted)
- 1/2 green bell pepper, diced
- 1/2 red bell pepper, diced
- 1 cup shredded Cheddar or Cheddar-blend cheese



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Floridamilk.com