

BREAKFAST PIZZA

My family loves breakfast pizza, and it has become a tradition on holiday mornings!

Serves: 4-5

Ingredients (Crust):

4 ounces (1 cup) shredded mozzarella cheese
1 ounce cream cheese
½ cup Wheat-Free Market All-Purpose Baking Mix
1 large egg
Scant 1/8 teaspoon salt

Ingredients (Topping):

1 small tomato, sliced ¼ inch thick slices
Salt & pepper
1 teaspoon chopped garlic
½ pound breakfast sausage, browned and drained
3 large eggs, seasoned and scrambled (or prepare eggs poached or sunny side up)*
1 ounce (1 cup) shredded sharp cheddar cheese
2 ounces cream cheese



Directions:

Preheat oven to 425 degrees F.

Prepare crust: In a medium glass bowl, add mozzarella and cream cheese. Microwave for 30 seconds, stir and then microwave another 20-25 seconds or until cheeses have completely melted. Stir in baking mix, egg and salt. Stir until dough forms and baking mix is evenly distributed.

Place a large piece of parchment paper on sheet pan. On one side, using wet hands, shape dough into roughly an 8X10 rectangle. Poke holes in dough with fork to prevent air bubbles.

On other side of sheet pan, place slices of tomatoes. Salt and pepper tomatoes and sprinkle with a bit of chopped garlic.

Bake for 12-14 minutes or until crust starts to brown. Then remove crust from oven and turn oven to BROIL.

Top crust with scrambled eggs, sausage and cheese. Add cooked tomatoes to the top of the pizza followed by small dollops of cream cheese.

Place pizza on the bottom rack and broil for 2-4 minutes or until cheese has melted and crust is golden brown.