

# *Homemade Hawaiian Pizza*

Ingredients:

## **Crust Recipe:**

6 cups white flour (if it's super humid outside, you may want to add a tablespoon or two)

2 cups water

1 egg (optional)

1/2 cup veg oil

1/4 cup sugar

2 1/2 tsp salt

\*1 TBSP yeast

\*just a little side note on the yeast. Red Star is my favorite. I buy it in bulk and keep it in the freezer. I've never had a problem with it getting old.

## **pizza toppings:**

2 cups marinara sauce, (not pizza sauce- if you're going with bottled sauce, I like the Classico Roasted Garlic the best)

3 cups mozzarella cheese, shredded

ham, diced (this is a great way to use up leftover ham from the holidays)

1 can of pineapple chunks

## **other ingredients:**

cooking spray

handful of cornmeal

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Directions:

For the dough, there's a couple ways you can do this. My favorite is using the bread maker on the dough cycle. I like doing this because I just dump everything in and come back to it after an hour and a half. It's also fine using a mixer.

If you're using a bread maker- toss it all in and put it on the dough cycle. You are going to want to take it out 30 minutes before it is done. If you forget, no worries, but your pizza will have a puffier crust.

If you're using a stand mixer, put everything in the mixer and let it work for 30 minutes. Then let it rise for 40 minutes.

When the dough is done rising, it's time to roll it out. Preheat your oven to 425 degrees F. Cut your dough in half. Grab 2 sheet pans. I just use the long rectangle ones I use to bake cookies.

Sprinkle a little flour on your work surface and roll the dough as thin as you can- optimal is about a quarter inch thick. Spray baking sheet with cooking spray and sprinkle with cornmeal, and place rolled out dough on top. Do this with both halves of the dough.

Spread a thin layer of marinara sauce on top of your unbaked pizza crusts. Sprinkle with cheese, then ham and pineapple toppings. Bake for 12-15 minutes at 425 F degrees. Let cool for a few minutes before slicing.

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