



Hamburger Pizza

Ingredients

For Crust

- 3/4 cup warm water
- 1 tsp active dry yeast
- 2 cups all purpose flour (sub 1 cup whole wheat flour to make wheat crust)
- 1 tsp salt
- 1/2 tsp sugar

For Sauce

- 15 oz can diced tomatoes
- 2 tbsp minced garlic
- 2 tsp balsamic vinegar
- 2 tsp olive oil
- 1 tsp sugar
- 1 tsp salt
- 1/2 tsp pepper

For Toppings

- 1# lean ground beef, browned
- 2 cups low fat mozzarella cheese
- Vegetables or toppings of choice

Directions

1. Wash hands with soap and warm water.
2. Preheat oven to 450 degrees.
3. Combine yeast, sugar, and water in a bowl and let for 5 minutes until frothy and bubbly. In a stand mixture with dough hook attachment, add flours and salt.
4. Add water mixture to flour and mix until dough forms. If needed, Add 1 tbsp of water at a time until dough comes together. Mix for 5 minutes.
5. Place dough in a greased bowl and let rise for 1.5 -2 hours.
6. While waiting for dough to rise, make sauce by combining tomatoes, garlic, vinegar, oil, sugar, salt, and pepper to a food processor or blender and pulse until tomatoes are in small chunks.
7. After dough has risen, roll into large rectangle or circle. Top with sauce, ground beef and additional toppings. Add cheese. Bake for 15-18 minutes.

Suggested Supplies

- Measuring cups
- Measuring Spoons
- Stand Mixer
- 2 Mixing Bowl
- Food Processor or Blender
- Saute Pan
- Spatula
- Baking Sheet or Pizza Pan
- Pizza Cutter

