

Cheeseburger Pizza

Makes 1 – 14" pizza

Inspired by a recipe from The Pampered Chef.

Use home-grown, grass-fed and organic ingredients whenever possible.

A fun pizza, enjoyed by young and old! Just like a cheeseburger – but in a pizza!

Dianna's Quick 'n Easy Crust:

2 1/2 cups (300 gm) all-purpose flour (or your favorite whole grain, such as einkorn or spelt)
3/4 cup (6 oz) kefir (plain) or cultured buttermilk
3 TBSP (42 gm) extra virgin olive oil
1 tsp baking powder (level, not heaped)
1 tsp pink Himalayan salt

Pizza Crust Directions:

Preheat the baking stone by placing in the oven on lowest rack (approximately 4" - 5" from the bottom of the oven) and setting oven to 450 degrees. While the stone is preheating, mix up the pizza dough as follows:

Add all ingredients together in order listed to a 2-quart bowl and mix with a Danish Dough Hook or bamboo stirring spoon. If dough becomes too thick to stir, dump onto a clean counter and knead the remaining flour in. Knead dough for 1-2 minutes until smooth, then cover with a damp towel and allow to rest for 10 minutes. (Use this time to wash veggies and prep for cutting.)

On a lightly floured clean counter or on the Pampered Chef Pastry Mat, roll out the dough to a full 14" diameter, using a rolling pin or the Baker's Roller, dusting lightly with flour to keep from sticking. Remove the hot baking stone from the oven and place on a trivet to protect surface, as it will be very hot. Sprinkle the stone lightly with old fashioned oats, that have been coarsely ground in a blender. This will keep your crust from sticking to the stone, and also help in creating a crispy and delicious crust!

Fold the pizza dough in quarters and place on the hot baking stone, then unfold so that it is the full circle. Prick the dough generously with a fork or a meat tenderizer tool, which works perfectly and creates a beautiful pattern to your crust! These tiny holes allow steam to escape and keep your pizza crust from puffing up during the baking. It also tenderizes the dough and allows the olive oil to penetrate into the crust. Turn the oven down to 425 degrees and place the stone again on the lowest rack.

Bake for 7 minutes, check and add 2-3 minutes more if necessary. Ovens vary, so it is important to check and keep an eye on your crust. This is the prebake, so it is not necessary for the crust to completely bake.

While the crust is baking, prepare the toppings:

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Cheeseburger Pizza Toppings

Makes one 12" – 14" Pizza

A Pampered Chef recipe, modified by Dianna Kasprzak

Use home-grown, grass-fed and organic ingredients whenever possible.

1 – 14" Pizza Crust (see page 1)

The Sauce:

3/4 cup (scant) ketchup + 1 ½ TBSP prepared mustard (not dry)

Using a wire whisk or spoon and a small bowl or measuring cup, whisk or stir together the ketchup and mustard. Set aside.

The Toppings:

Olive oil for brushing the crust

Sauce (recipe above)

8 oz lean hamburger, browned (add 1-2 TBSP olive oil if desired with very lean burger)

½ cup chopped onion

3 small Roma tomatoes, thinly sliced (or < 1 cup grape tomatoes, thinly sliced)

16 dill pickle slices (or as desired), approximately 1/4" thick – patted dry with a cloth or paper towel

2 cups (8 oz) shredded cheddar cheese

1. Prebake the pizza crust, as instructed on page 1 of recipe.
2. Brush crust with olive oil.
3. Spread sauce over the surface of the pizza, to within ½ inch of edges of the crust.
4. Layer the ground beef, onions, tomato and pickles.
5. Top with cheese.
6. Return the pizza to the lowest rack of the oven and **bake at 425 degrees for 9-15 minutes**, or until bubbly and just beginning to golden. Don't overbake!
7. Allow the pizza to cool 5 minutes on a cooling rack while you wait for the family to come to the table.
8. Serve with a green salad -- or just as is!

Serving Yield:

This pizza feeds 3 very hungry adults (with no added salad), or more, depending on the size of the appetites and if you add a salad or not.

* Instructions for making on a Barbecue Grill, using the RockCrok Grill Stone: Grill 9-13 minutes on covered grill, or until crust is golden brown, rotating Grill Stone halfway through grill time. Remove Grill Stone from grill. Flip crust and proceed with toppings. Return to grill for 4-6 minutes or to desired doneness.

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