

# Gluten Free Supreme Pizza

*Name of dish*

## Measurements & Ingredients:

1 1/5 cups warm water	1/4 cup pizza sauce	
1 ounce package of yeast	8 ounces fat free Mozzarella cheese	
2 eggs	17 slices turkey pepperoni	
2 tablespoons extra virgin olive oil	1/4 cup chopped bell pepper	
16 ounce package gluten free pizza crust mix	1 ounce chopped mushrooms	
1/4 cup fat free sharp cheese	1 ounce chopped mushrooms	
1 1/4 cup pizza sauce	1/2 cup pineapple chunks	
8 ounces fat free Mozzarella cheese		

## Prep & Cooking Instructions:

Preheat oven to 425 degrees. Combine water and yeast into the mixing bowl and let stand 2 to 3 minutes. Add eggs and oil and mix on medium speed for a few minutes. Add the pizza crust mix and oil and mix together well. Add the fat free sharp cheese and mix on low; just long enough to mix the cheese into the dough. Divide the dough into two equal balls. Set on aside as you will only need one ball of dough for one pizza. Place the half you will use in a bowl. Cover it and let rise 20 minutes.

Keeping yours hands wet with water, spread the dough evenly onto a 12 inch, round pizza pan. Using your fingers, push the edge of the dough to form a smooth crust. Bake for 9 minutes and remove from the oven. Add the pizza sauce, fat free Mozzarella cheese, pepperoni, bell pepper, mushrooms and pineapple. Bake for another 15 minutes. Remove from the oven and brush lightly with olive oil. Broil for about a minute and a half to brown the edges.

Yields 8 Servings

48 calories per serving

William David Wingard

*Child's Name*

Senior

*Age Division*

Cherokee

*County*

Lookout 4-H

*Club Name*