

Mexican Pizza

Diane Mott Davidson in "The Last Suppers" 1994

Makes 4 servings.

1 1/4 teaspoons active dry yeast
1/2 cup warm water
1/4 teaspoon sugar
1/4 teaspoon salt
1 teaspoon olive oil
1 1/4 cups all-purpose flour, 1 1/4 to 1 1/2 cups
1/3 cup picante sauce
1 1/2 cups grated cheddar cheese
olive oil & Cornmeal for pans

In large mixing bowl, sprinkle the yeast over the warm water.

Add the sugar, stir, and set aside for 10 minutes, until the mixture is bubbly.

Stir in the salt and olive oil.

Beat in 1 1/4 cups flour, then add as much extra flour as needed to make a dough that is not too sticky to knead.

Knead on a floured surface until the dough is smooth and satiny, 5-10 minutes.

(or place dough in the bol of an electric mixer and knead with a dough hook until the dough cleans the sides of the bowl, approx. 5 minutes)

Place the dough in an oiled bowl, turn to oil the top, cover with a kitchen towel, and let rise in a warm place until doubled in bulk, about 1 hour.

Preheat oven to 425.

Brush a little olive oil over the bottom and sides of a 9-10 inch springform pan. Sprinkle cornmeal over the oiled bottoms and sides.

Punch the dough down and divide into quarters.

Press each piece of dough out to fit the bottom of a pan, making a small collar around the edges.

Spread 1/3 cup picante sauce on top of the dough circle;

Top pizza with 1 1/2 cups cheese.

Bake for 10 to 20 minutes or until the dough is cooked through and the cheese is completely melted.

Makes - 9-10 inch pizza.

Mexican, Pizza, Yummy!, Yvonne's Favorites

Per serving (excluding unknown items): 333.8 Calories; 15.6g Fat (42.5% calories from fat); 15.3g Protein; 32.3g Carbohydrate; 44mg Cholesterol; 557mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.