



## BREAKFAST PIZZA

<i>Mix</i>	1-1/2 C. 1/4 C 2 T. 2 T.	<b>Pizza crust mix</b> <b>Tomato powder</b> <b>Garlic powder</b> <b>Grated cheese</b>	
<i>Add</i>	2/3 C.	<b>Hot tap water</b>	
<i>Mix</i>			to form soft dough
<i>Dust</i>		<b>Bisquick</b>	on kneading surface
<i>Knead</i>			for 5 min. or until nicely elastic
<i>Pour</i>	3 T.	<b>Olive oil</b>	into bowl
<i>Place &amp; roll</i>			dough in bowl to coat with olive oil
<i>Cover</i>			with damp cloth
<i>Allow to raise</i>			
<i>Roll onto</i>			greased pan
<i>Top with</i>		<b>Potatoes Roquefort</b> <b>Breakfast beef , pork, or maple bacon</b> <b>Eggs Lindsay</b> <b>Swiss, shredded</b> <b>Grated cheese</b>	
	2 C. 1/2 C.		in order ingredients are listed
<i>Bake</i>			425 - 20 min. or until bubbly and slightly browned

Depending on how ambitious you are, try any good pizza crust recipe and add tomato powder. This just happens to be really easy, quick, and reliable in quality.