



DESSERT PIZZA

Operation BBQ Relief

WHAT YOU NEED

2 tbsp all purpose flour
6 oz pizza dough ball
3 tbsp chocolate hazelnut spread
1 tbsp caramel sauce
1 fresh banana
1 tbsp powdered sugar
Grill
Pizza Stone
Dough Docker
Serrated Knife
Spreader or Butter Knife
Spatula
Cutting Board

USEFUL TIP

This recipe will work with almost any kind of spread and fruit. Try your favorite combination! Peanut butter & sliced strawberries, almond butter & sliced apples, or sunflower seed butter & blueberries. The possibilities are endless!

PREPARATION

1. Place pizza stone on the hottest part of the grill. Check the temperature of the pizza stone, it should be 600° F.
-
2. Stretch the pizza dough to 10 inches in diameter. Use a dusting of flour as needed.
-
3. Using a dough docker, dock the pizza dough. This will keep the dough from rising while it cooks.
-
4. Place the dough on the heated pizza stone and cook for approximately one minute, turn the pizza dough if necessary. Flip the pizza dough over on the stone and cook for another minute.
-
5. Remove the dough from the pizza stone and place on a cutting board. Using a serrated knife, cut the pizza dough in half horizontally.
-
6. Evenly spread the chocolate hazelnut spread over one side of the dough. Peel and slice the banana into 1/8" thick slices, and place the slices on top of the chocolate hazelnut spread. Drizzle the caramel sauce over the banana. Place the top of the pizza dough on top of the banana and caramel sauce.
-
7. Place the pizza back on the stone and cook for one minute or until golden brown. Turn the pizza over on the stone and cook for one minute or until golden brown.
-
8. Remove from the stone and place the pizza on a cutting board. Cut the pizza into 8 even triangles and dust with powdered sugar.

