



Sparkle Kitchen

Peach Pizza Pie

Ingredients

- 1 recipe pizza dough (recipe below)
- 2 ounces shredded jack blue cheese (or a mix of blue cheese and mozzarella)
- ¼ red onion, sliced
- 1 peach, sliced
- 4-5 basil leaves, chopped
- salt and pepper
- olive oil

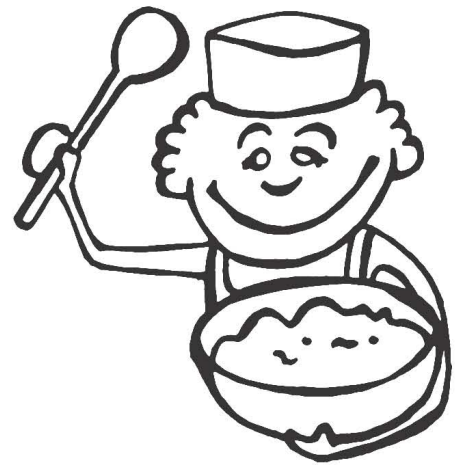
Directions

Preheat your oven to 450 degrees and oil a baking sheet. Roll out your pizza dough, lay it on the baking sheet, and lightly coat the top with more oil.

Layer the cheese, onion, peaches, salt and pepper onto the dough, in that order. Bake for about 10 minutes, or until the edges of the pizza start to brown.

Remove from the oven, sprinkle with basil, slice, and serve.

continued



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Pizza Dough

Ingredients

1 packet (about 2 teaspoons) dry yeast

$\frac{3}{4}$ cup tepid water

1 tablespoon honey

about 1 $\frac{3}{4}$ cups flour

1 teaspoon salt

2 tablespoon olive oil

You can make this dough by hand, but I prefer to use a stand mixer with a dough hook. To start, stir the yeast, water, and honey together in a large bowl. Add the flour, salt, and 1 tablespoon of the olive oil, and mix until the dough comes together in a ball. It shouldn't be sticky, but it shouldn't be dry and crumbly either—you may have to add more flour or more water to get the right consistency.

Sprinkle a little extra flour on a cutting board, dump the dough on top, and knead it for a few extra minutes. Return the dough to the bowl, coat the top with the other tablespoon of olive oil, and cover the bowl with a damp towel or plastic wrap. Allow the dough to rise for at least a few hours before you make your pizza.

Enjoy!