

Jack O Lantern Pizza

Perfect fast Halloween dinner before those trick or treaters arrive!

First you will need a pie crust. You can buy one premade, use frozen bread dough, or pre-packaged pizza dough. I have my homemade dough recipe also, whichever you prefer and is easiest for you! Let's get started on this simple recipe!

1 package (1/4 ounce) active dry yeast
1 teaspoon sugar
1-1/4 cups warm water (110° to 115°)
1/4 cup canola oil
1 teaspoon salt
3-1/2 cups all-purpose flour
1 can (15 ounces) pizza sauce or 1 cup of homemade sauce
3 teaspoons dried Italian seasoning
2 cups (8 ounces) shredded part-skim mozzarella cheese
1 cup shredded sharp cheddar cheese
Pepperoni, olives, peppers, and whatever you desire to create your Jack-o-Lantern!

In large bowl, dissolve yeast and sugar in water; let stand for 5 minutes. Add oil and salt. Stir in flour, a cup at a time, until a soft dough forms. Turn onto floured surface; knead until smooth and elastic, about 2-3 minutes. Place in a greased bowl, turning once to grease the top. Cover with saran wrap , and let rise in a warm place until doubled, about 45 minutes.

When your dough is ready place on a lightly greased pizza pan. Shape into a circle and make your stem of the pumpkin.

Then you can create you pizza!!

In my family we like the traditional Pepperoni and Cheese. But you can use whatever you and your family enjoy. The kids can have fun with this recipe. My five year old pretty much made this whole pizza.

Let them create their very own pumpkin.

My pizza was 12 inches and baked for 20 minutes at 400'.