

VEGGIE PIZZA (YIELD: 2 PIZZAS)

You'll need: Auntie Anne's Baking Kit • 1 cup mayonnaise • 1 oz. package Hidden Valley Ranch Salad Dressing & Seasoning Mix • 2 cups of shredded Italian Five Cheese Blend • 3 cups of assorted sliced vegetables (any combination you like: onions, red and green peppers, mushrooms, black olives, green olives)

DOUGH PREPARATION (1 DOUGH MIX)

NOTE: You will not need the baking soda packet for this recipe. Do not add baking soda to the dough mix. Read all instructions before proceeding.

1. In a large bowl, dissolve contents of yeast packet in 1¼ cups lukewarm tap water (105°F). Let sit about 2 minutes. Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.
3. Turn dough ball onto lightly floured surface and knead until soft, slightly sticky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky.
4. Place dough ball into a large bowl that has been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).
5. Place bowl in a warm spot (85-90°F) for 30 minutes so the dough can rest (i.e.: place bowl by a sunny window, on top of or near a warm oven, or on top of a refrigerator).

IF USING AN ELECTRIC MIXER: Follow steps 1 and 2, combining yeast and water directly into a large mixing bowl. Add dough mix to bowl with yeast/water mixture. Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture. Increase speed to medium low and continue mixing for an additional 4 minutes. Dough should form a soft, smooth, and slightly sticky ball. Continue to step 4 above.

VEGGIE PIZZA BAKING INSTRUCTIONS

Yield: 2 thin crust pizzas | Preheat oven to 350°F

1. While dough is rising, mix 1 cup mayonnaise with one package Hidden Valley Ranch Salad Dressing & Seasoning Mix and Seasoning Mix and set in the refrigerator. Slice veggies of choice (onions, red and pepper rings, mushrooms, black olives and green olives).
2. After dough has risen for 30 minutes, divide it in half for two thin crust pizzas. Keep the half you are not working with covered with plastic wrap so it does not dry out.
3. Spray a large round pizza pan (12") with nonstick spray and set aside. On a counter stretch the dough by hand or roll with a lightly floured rolling pin until the dough reaches the edge of the pan. Pick up the dough and place it onto pan. Spread ½ cup mayonnaise mixture evenly over the surface of the dough. Repeat for second pizza.
4. Sprinkle 1 cup shredded cheese blend over the mayonnaise mixture. Arrange 1½ cups of the assorted sliced vegetables on top of the cheese pizza. Repeat for second pizza.
5. Bake the pizza(s) in the 350°F oven for 18-20 minutes until the bottom is crispy and the cheese is melted.

SLICE AND ENJOY!



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