

Grilled Dessert Pizza

Ingredients

- .2 ounces white chocolate, chopped
- 1 pound pizza dough, thawed if frozen
- 1 cup chocolate chips
- 1 cup sliced strawberries 1 cup raspberries
- 1 cup drained canned mandarin orange segments
- 1/3 cup sliced almonds, toasted, optional

Preparation

1. Preheat grill to medium. Lightly mist a rimmed baking sheet with cooking spray and dust with flour. Place white chocolate in a bowl and set over a small pan of simmering water (do not let bottom of bowl touch water). Cook, stirring often, until white chocolate has melted.
2. Press and stretch dough to form a 14- to 15-inch round. Place dough on prepared sheet, place on grill, cover and cook for about 5 minutes, until crust is puffed and golden. Using tongs, flip dough over and cook for about 3 minutes longer.
3. Sprinkle dough evenly with chocolate chips, leaving a 1/2-inch border. Cover grill and cook 2 minutes, until chocolate chips have melted. Using an offset spatula or butter knife, spread chocolate evenly over dough. Using tongs or spatula, transfer pizza to a large cutting board.
4. Scatter berries and orange segments over pizza. Sprinkle with almonds, if desired. Dip a fork into bowl with melted white chocolate and drizzle over pizza.



Fresh Fruit 'n Cream Dessert Pizza

Crust:

½ cup butter, softened
¼ cup dark brown sugar, firmly packed
1 cup all purpose flour
¼ cup oatmeal (quick or old fashioned)
¼ cup finely chopped walnuts

Filling:

1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed milk
¼ cup lemon juice
1 tsp. vanilla

Topping:

Fresh blueberries, raspberries, blueberries, kiwis, peaches and pineapples (whatever combination of fresh fruit you like)

Optional: melted courant jelly or apricot jam (run through a sieve) for a fruit glaze

In a medium bowl, cream together the butter, sugar, flour, oatmeal and walnuts until thoroughly blended. Grease a 12-inch pizza pan with butter or shortening. Prick the crust with a fork. Bake crust for 12 minutes at 375 degrees F, or until lightly golden brown around edges. Remove from oven and cool.

To make filling, blend cream cheese and sweetened condensed milk together with a mixer. Add lemon juice and vanilla and blend until smooth. Spread on top of cooled crust. Chill for 2-3 hours, or until filling is firm.

Top with fresh fruit in a nice pattern. If you'd like to glaze the fruit, first dip them in melted courant jelly or apricot jam.

Enjoy your summer...and all the fresh fruit that's available!



S'more dessert pizza

Spend a night in with friends, or plan a family pizza party for this toasted s'more pizza. With a crust that tastes like graham cracker and your choice of toppings, this is the perfect way to indulge.

Ingredients:

For the dough

- 4 tablespoons butter, softened
- 1/8 teaspoon salt
- 1-1/2 cups flour
- 1 cup graham flour
- 1/2 teaspoon cinnamon
- 1 teaspoon molasses
- 2 teaspoons honey
- 1 cup water
- 1/4 cup brown sugar
- 1 package dry yeast

toppings

- Gourmet marshmallows
- Milk or semi-sweet chocolate chips
- Marshmallow cream

Directions:

Step 1

Heat your cup of water in a saucepan. Once very warm, add brown sugar to dissolve. Turn off heat and add yeast. Allow to stand for about 10 to 15 minutes.

Step 2

Pour yeast mixture into a mixer. Slowly mix in molasses, honey, vanilla, cinnamon and butter. Mix in a little of the flour, and then the rest of the flour with the salt.

Step 3

Use dough attachment on mixer or hands to knead dough until smooth. Allow dough to sit in covered bowl in a warm area to rise for about an hour.

Knead the dough

Step 4

Preheat oven to 350 degrees F. Roll out dough and bake on a pizza stone for 10 minutes.

Roll out your dough

Step 5

Remove dough from the oven and top with your ingredients. Homemade or gourmet marshmallows or marshmallow cream work very nicely with chocolate chips.

Step 6

Raise oven temperature to 375 degrees F. Bake pizza for another 10 to 15 minutes or until crust is slightly brown. Serve immediately.

