THE J.M. SMUCKER Co

PB and J Breakfast Pizza

Makes 2 pizzas

Prep Time	Cook Time	Serves	Difficulty
20 mins	9 mins	N/A	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

  Robin Hood® 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- **Assembly:**
- 2 tbsp (30 mL) butter
- 1/2 cup (125 mL) **Jif®** Peanut Butter, any type
- 1/2 cup (125 mL) **Smuckers®** Jam, any type
- 2 bananas, sliced
- Toasted **Robin Hood®** Oats, garnish, optional

Directions

Step 2:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes or until doubled.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 3:

Remove to a lightly floured surface. Divide dough in two. Press or roll into 10” or 11” (25 cm/28 cm) rounds.

Step 4:

Melt 1 tbsp (15 mL) butter in 11” (28 cm) non- stick pan over medium heat. Place dough in bottom and up sides of pan (if necessary). Prick bottom and sides of dough with fork. Increase heat to medium-high and cook until bottom is set and golden, about 4 minutes. Carefully turn and continue cooking on medium heat, 3-5 minutes longer or until crust is golden and set. Remove from heat. Repeat with remaining dough.

Step 6:

Spread with 1/2 of peanut butter and jam and top with banana slices. Sprinkle with toasted oats if desired.

Step 7:

Serve warm.

Images

