THE J.M. SMUCKER Co

Peach and Ricotta Pizza

Makes 2 12” (30 cm) pizzas

Prep Time	Cook Time	Serves	Difficulty
1 hr	7 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

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- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) cornmeal
- **Assembly:**
- 1 cup (250 mL) Ricotta cheese
- 2 tbsp (30 mL) honey
- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) vanilla
- 1 1/2 cups (375 mL) sliced peaches
- fresh herbs and balsamic glaze, optional

Directions

Step 1:

Place pizza stone* on highest oven rack. If using conventional pan, dust with cornmeal and set aside. Meanwhile, preheat oven to 550°F (285°C), or highest temperature of oven.

*Pizza stone recommended.

Step 3:

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 4:

Remove to a lightly floured surface. Divide dough in two. Round into a ball and hand stretch, turning over if necessary, to ensure dough does not stick. Form a 12” (30 cm) round, leaving the edges higher than the middle to form crust. If dough is too elastic, let rest 2 minutes.

Step 6:

Combine ricotta cheese, honey, cinnamon, and vanilla. Set aside.

Step 7:

Sprinkle pizza wheel or cutting board with 1 tbsp (15 mL) cornmeal. Place dough on cornmeal covered surface ensuring that it does not stick. Top with 1/2 cheese mixture and 1/2 of peach slices. Carefully slide pizza onto hot stone in oven. Bake 6-7 minutes, or until crust is golden and cheese is bubbly. Remove. Top with fresh herbs and drizzle with balsamic glaze if using. Let sit 2 minutes, cut, and serve. Repeat with remaining dough ball.

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