

Hot Momma Loaf Of Pizza

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INGREDIENTS

- 2 tsp Yeast
- 1 $\frac{1}{2}$ Cups Warm Water
- 3 $\frac{1}{2}$ Cups AP Flour
- 2 tsp Salt
- 1-2 Tbsp Hot Momma Seasoning, any flavor
- 1 $\frac{1}{2}$ Tbsp Sugar
- 2 $\frac{1}{2}$ Cups Toppings, diced
- Pepperoni, sun-dried tomatoes, green onions, black olives, red peppers, green peppers, sausage, ham, jalapeños, crumbled bacon, raw mushrooms, etc.
- $\frac{1}{2}$ Cup Parmesan, shredded
- 2 Cups Mozzarella Cheese, shredded
- $\frac{1}{2}$ Cup Provolone Cheese, shredded
- 1 Tbsp EV00
- 1 Jar Marinara/Pizza Sauce for dipping

DIRECTIONS

Sprinkle yeast over warm water in a large bowl. Let sit for 4 minutes. Sprinkle in flour salt, HMS and sugar. Stir until blended. Add toppings, Parmesan, provolone, and $\frac{1}{2}$ cup mozzarella. Dough will be a little sticky. Let rise in a warm place covered for about an hour. Put in refrigerator for another hour so toppings and cheeses harden. Flour counter and roll dough into 11x17 rectangle. Sprinkle remaining mozzarella cheese. Roll dough and seal the ends. Preheat oven to 450*. Tent with aluminum foil. Bake 15 minutes. Remove foil. Bake for an additional 15-20 minutes until golden brown. Slice and dip in sauce. Ac-salsa-rize!