Layered Pizza

Yummy~issimo!®
Personal Chef Service

Double crust pizza stuffed with spiced pizza sauce, pepperoni, lots of cheese, onion, garlic, sausage and more cheese!

Serves 8

1 pound pizza dough, divided into 2 dough balls

2 1/2c pizza sauce

4 garlic cloves, finely minced

1T dried basil

2 big pinches cayenne pepper

1c ricotta cheese

1 egg, beaten

1c spinach, finely chopped

1 large onion, diced

1 ~ 15oz package sliced pepperoni

6oz sausage, cooked, finely crumbled

1/3c sun~dried tomatoes, chopped

1/2c black olives, drained, chopped

1/2c banana peppers, coarsely chopped

2c mozzarella cheese, shredded

1c Parmesan cheese, shredded

Preheat oven to 350. Spray large springform pan with non~stick cooking spray and press half of the pizza dough into the bottom and up the sides of pan. Mix together pizza sauce, garlic, dried basil and cayenne. Spread half of the pizza sauce over the bottom and brush up the sides of the dough.

Mix together ricotta, egg and spinach. Spread ricotta mixture over pizza sauce. Sprinkle half of the Parmesan and half of the mozzarella cheese over the ricotta mixture. Top with onion, pepperoni, cooked sausage, sun~dried tomatoes, black olives and banana peppers.

Top with remaining pizza sauce and remaining cheeses. Finish the pizza with top dough, pinching edges together with bottom dough. (If desired, brush top dough with a little olive oil and sprinkle with a little salt and dried parsley)

Bake 50~60 minutes, covering with foil if top crust gets too brown. Remove from oven, let sit at least 15 minutes. Removes sides of springform, slice and serve.

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