

EXCLUSIVE RECIPE

TONY'S SWEET CHERRY PIZZA

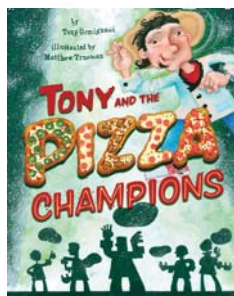
My Sweet Cherry Pizza has it all. It's a quick and easy to use recipe that's great for breakfast or for dessert. If you don't like cherry you can substitute blueberry or apple pie filling instead. Try it out and have some fun! Just make sure an adult is supervising when making this recipe.

INGREDIENTS:

Unbleached bread flour for dusting
1 portion Tony's pizza dough (see *Tony and the Pizza Champions* for recipe)
1 small tub (8 ounces) mascarpone or cream cheese (at room temperature)
1 tablespoon powdered sugar
1 can (21 ounces) cherry pie filling in glaze
1/2 cup brown sugar

DIRECTIONS:

1. Position an oven rack on the second lowest level in the oven and place a baking stone on the rack. Preheat the oven to 500 degrees F.
2. Place your pizza dough on a lightly floured work surface. Shape and stretch your dough according to the instructions in *Tony and the Pizza Champions*.
3. Dust a pizza peel with flour. Using your hands, transfer the dough onto the peel. Give the peel a few shakes to make sure the pizza is not sticking.
4. In a small bowl, mix the powdered sugar and cheese. Set aside.
5. Spread the cheese on the dough leaving a 1-inch border. Put the cherry filling on top of your pizza, covering the cheese.
6. Gently shake your peel again to make sure your pizza is not sticking and quickly place it on the baking stone in your oven. Close the door and bake for 8-10 minutes or until golden brown. (An adult should always be supervising!)
7. Take your pizza out of the oven and place it onto a cutting board. Quickly sprinkle the brown sugar over the top of your pizza and let it stand for 5 minutes before serving. Cut into serving pieces and enjoy!



TONY AND THE PIZZA CHAMPIONS

By Tony Gemignani

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www.chroniclebooks.com/pizzachamps



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