



Sugar and Spice Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- Dough
 - 1 cup water
 - 3 cups flour
 - 1/2 c Honey
 - 1 tsp. salt
 - 1 pack active dry yeast
 - 1/4 cup olive oil
 - 1 ts cinnamon
 - 1 ts mace
 - 1 ts cloves; ground
 - 1 ts allspice; ground
 - 1 ts vanilla extract
 - Black Pepper; As desired
- Toppings
 - 1 can of tomato sauce
 - 1/4 cup sugar
 - 1/4 cup of Penzy's Chipotle powder
 - 2 Jalapenos
 - 1 1/2 packages of shredded cheese

Instructions

Dough

Bring water just to a boil, pour into a bowl. Add salt and honey and mix well. Add yeast and let sit for 5-10 minutes. Add 1 cup of flour and olive oil and mix well. Add pepper, cinnamon, mace, cloves, allspice and vanilla. For a real kick, double or even triple the allspice, mace, cloves, and cinnamon. Add the rest of the flour and roll into a semi-sticky ball. You can add flour or water 1 ts at a time to get the right consistency. When adding water or flour, only add 1 ts at a time and knead well to ensure the proper consistency.

Now place the dough in a bowl and cover with a fresh cheesecloth or towel to rise for about an hour. In the meantime you can begin making the toppings (you will have plenty of time). After the dough has risen, punch it down and let it come up again. Repeat as desired for fluffier crust.

Toppings

Heat the tomato sauce on medium and add the sugar and Chipotle powder. You can also add any other spices as desired. Meanwhile, wash and slice the jalapenos. Roll out the dough and place on a well seasoned baking stone for best results. When the sauce is warm, add a layer of sauce to the dough. Add a thin layer of cheese, jalapenos, any other toppings, and top off with a final layer of cheese. Bake at 425 degrees for about 15-20 minutes or until the crust is darkened. Makes a thick, hearty 16-18in pizza that serves 2-3.