

Donald's pizza

Makes two 9" pizzas

Ingredients:

Pizza (biscuit) dough:

The biscuit dough recipe does not double well; to make a double (or multiple) batch(es), it is best to make a new batch for each couple of pizzas.

- 2 cups flour plus a little extra for handling
- 1/2 cup shortening or margarine (2/3 cup makes a crispier crust but too rich for me)
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons "Italian style seasoning" (blended coarsely ground basil, oregano, thyme)
- 3/4 cup milk
- 1 large egg

Toppings:

- 7.5oz to 8oz (213mL) pizza sauce
- 30 slices x 0.5mm to 1mm thick of 2" diameter pepperoni, or equivalent
- 1 small onion
- 3 slices of cooked bacon
- 200g mozzarella cheese

Separately:

- Olive oil

Equipment

- Oven set to 450F, rack adjusted to highest position
- Mixing bowl
- Measuring cup
- Measuring spoons
- Fork
- Chopping board
- Chopping knife
- Meat slicer set to 0.5mm to 1mm (optional)
- Two (2) small bowls (optional)
- Spoon
- Cheese grater (optional)
- 2 x 10-1/2" (#8) cast iron skillet(s)
- Oven mitt(s)
- Egg flipper / spatula

Making the biscuit dough:

- Place all dry ingredients in the mixing bowl, including shortening or margarine.
- Use a fork to break up the shortening or margarine into small balls the size of peas, while in the bowl with the other dry ingredients.
- As needed, mix in and blend the shortening with the rest of the dry ingredients.
 - Much of this mixing will be done when breaking up the shortening into pea-sized balls.
- Mix the egg and milk in the measuring cup.
- Add liquid about 1/3 at a time to the dry ingredients, mixing the dough with the fork throughout.

Preparing the toppings:

- If not done in advance, cook two slices of bacon.

- Slice pepperoni to a thickness of 0.5mm to 1mm, sufficient to cover the pizzas; 30 or more slices for the two pizzas.
- Remove onion skins.
- Finely chop the onion.
- Finely chop the cooked bacon.
- Combine the chopped onion and chopped bacon, optionally in a small bowl.
- Shred or grate cheese, or cut thin slices off the block. Put aside, optionally in a small bowl.

Making the pizzas:

- Lightly coat the skillets with olive oil.
- In each skillet, place roughly half of the dough.
- Lightly flour the top of the dough, for handling.
- Flatten and spread the dough evenly into the shape of the bases of the skillets, with a very slight lip around the edges.
- Thinly spread half (4oz) the sauce over each of the flattened doughs, within the lips around the edges.
- On each pizza, place 15 or more pepperoni slices (2" diameter) over the sauce, spreading them out evenly.
- On each pizza, sprinkle half the chopped bacon and chopped onion on top of the pepperoni, using a spoon if desired.
- Cover each pizza with half of the shredded or sliced cheese.
- Place the skillets with the pizzas in the oven on the top rack.
- Bake for 23 to 25 minutes, until the cheese begins to brown, and to taste.
- While the pizzas are baking, clean the chopping board and knife.
- Remove skillets with the pizzas from the oven using oven mitts.
- Remove pizzas from the skillets using the egg flipper / spatula, and place on the chopping board.
- Cut pizzas into slices, and serve.
- Refrigerate or freeze any remaining slices.