

Spinach and Artichoke Flatbread Pizza

1 cup flour plus 2 Tablespoons

1 teaspoons baking powder

½ tsp salt

1/8 tsp ground pepper

1/4 cup lard or crisco

2 Tablespoons yogurt

1/4 cup water

1. Preheat the oven to 450 degrees.
2. Place flour, baking powder, salt and pepper into the food processor. Pulse several times to mix.
3. Add lard to the food processor and pulse to cut into coarse crumbs.
4. Mix yogurt with water and pour into the food processor, pulse to combine. You may need an additional tablespoon of water to help form soft dough
5. Take out of the processor and knead a couple of times to make it smooth. Roll dough into a smooth ball and cover with a towel. Let the dough rest for 5 minutes to relax gluten.
6. Make the filling recipe from the back of paper.
7. Roll the dough ball out into a thin large pizza crust. It should fit in a large baking sheet with sides. Brush with olive oil, flip over and brush the other side of dough.
8. Bake dough for 5 minutes. Take the pan out of the oven and flip the dough over. Return to the oven for 5 more minutes to cook dough.
9. When done cooking, take the dough out and spread on the artichoke mixture. Sprinkle shredded cheese over the top of the topping.
10. Return to the oven for 5 minutes to melt the cheese.
11. Remove and cut into pieces for serving.

Spinach and Artichoke Topping

4 ounces of cream cheese

¼ cup mayo

1 tablespoon olive oil

1 cup chopped spinach

½ can artichoke hearts, drained and chopped

1 Tablespoon parmesan cheese

1 teaspoon Dijon mustard

½ teaspoons kosher salt

1 /2 cup shredded cheese

1. Get all ingredients ready before you start
2. Get out a small saucepan and place over medium low heat. Place olive oil into a pan and sauté spinach leaves for 1 minute to heat up and wilt. Stir constantly.
3. Add chopped artichokes and stir in until combined. Then add cream cheese to the pan and stir to melt.
4. When cream cheese is melted remove from heat and stir in mustard, parmesan cheese, mayo and salt.
5. Allow to cool until flatbread is cooked.
6. Return to the other side of the directions.