

Dessert Pizza for Davey :)

Crust

1 1/4 cup flour (bread or all purpose)
1/2 cup hot water (105-115)
1/2 tsp active dry yeast
1/2 tsp salt
1 tsp sugar
1/2 T canola oil (plus more for the pan)

Topping

5 T butter (cold)
1/4 cup brown sugar
1/4 cup white sugar
2/3 cup oats
1 tsp cinnamon

Glaze

2 cups powdered sugar
1 1/2 -2 T milk
3/4 tsp vanilla

For crust: Stir yeast into water and let sit for 5 minutes or until foamy. In a separate bowl, add flour, salt and sugar. Add oil to yeast mixture. Pour yeast mixture into flour mixture and stir to combine, using a spatula, make sure there aren't any wet areas of flour. If there are, add water, a tsp at a time. Cover and let rest until double in size. Once doubled, dump dough onto floured surface and form a ball using necessary flour. You can either roll the ball into a 10-11 inch circle or you can press it into a circle with your hands. If rolling, once rolled into a circle, brush one side of dough with canola oil and place that side down on a baking sheet and then brush the other side. If using your hands, place 1 T canola oil on baking sheet and spread slightly. Put dough on the oil and then flip over so both sides are oiled, then press into a circle (10-11 inches). Let the dough sit while preheating oven and preparing toppings. Preheat oven to 425 degrees and move oven rack to lower third of the oven. In a food processor, combine topping ingredients. (if you don't have a food processor, you can melt the butter and combine ingredients.) Once oven is preheated, drop topping evenly onto crust and bake for 10-15 minutes. Topping will look dry and crust should be golden. Remove from oven and slice into pieces. Combine Glaze ingredients and drizzle over pizza. Let cool 20-30 minutes before serving. (The topping is pretty hot right out of the oven.) And don't say I didn't warn you!