

Dutch oven Pizza

By: Bob Robinette

Dough Ingredients

- .5 t sugar
- 6 oz water
- 2 T Olive oil
- 1.5 t or 1 pkg. fast rise yeast
- 2 c bread four
- .5 t garlic power
- Pinch of Salt

Sauce Ingredients

- 1 can tomato sauce with basil,
- Basil – to taste
- Oregano – to taste
- Garlic – to taste
- Salt – to taste



Directions

- With a bread machine put the items in the machine in the order listed and mix.
- When camping, start by mixing all the dry ingredients then mixing in the wet.
- When the dough has doubled in size, roll the dough on a lightly floured surface. Roll it out into a disk about 12 inches wide (Keep in mind the diameter of your Dutch oven – for this reason, the larger the Dutch oven the better, especially if you prefer thin crust pizza.) If you find your dough is bouncing back and not rolling out, let it rest a little longer.
- Lightly brush the dough with olive oil, then spread a third of the sauce in a thin layer. Top it with a Mexican 3 cheese or Italian cheese blend and a variety of other toppings.
- Using a small paddle or cutting board, bring the pizza over to the oven. Carefully guide the pizza into the Dutch oven by using the parchment paper as a sling and sliding it off the board into the pot. If you find that the edges aren't laying flat, you can use a wooden spoon to coax it in.
- To bake in an oven: Preheat the oven to 450°F with a Dutch oven on the lowest part of the oven. You do not need the lid. Bake for 12-15 minutes, until the crust is golden and crispy, and the cheese is melted.
- To campfire cook: Preheat your dutch oven over a fire on a grate, or if you have a Dutch oven with legs, you can prepare it right in the coals. After you transfer your pizza into the Dutch oven, cover with the lid, leaving it open a crack to allow steam to escape. Bake it at about 425 for about 25 minutes, in a 14" Dutch oven that's about 35 briquets with 10 on the bottom.