Crazy Crust Pizza

Ingredients:

1 cup all-purpose flour
1/2 tsp salt
2 large eggs
1 tsp pizza seasoning
2/3 cup milk
pizza toppings
mozzarella cheese

Instructions:

Beat the ingredients thoroughly with a fork or whisk, then pour into a greased 10 or 12-inch cast iron skillet. Top with browned Italian sausage and pepperoni. Bake at 425°F for 20 minutes until the crust pulls from the sides. Add your preferred pizza toppings and bake for another 10 minutes. For convection ovens, bake at 380°F.

Sauce Application Note: Applying sauce directly on the crust after removing it from the oven will make the top soggy. To keep the crust crispy, add the sauce last or serve it as a dipping sauce.

Crust Thickness Note: Do not skip the pre-cook stage for the crust! The smaller the cast-iron skillet, the thicker the crust!