



Breakfast Pizza

Ingredients:

1 cup all-purpose flour
1/2 tsp salt
2 large eggs

2/3 cup milk
Bacon or breakfast sausage
10.25-inch cast iron skillet

Instructions:

Mix the ingredients thoroughly by beating them with a fork or whisk. Pour into a well-greased 10- to 12-inch cast iron skillet (greased with shortening or meat drippings). Add browned sausage and bacon on top of the runny crust. Bake for 20 minutes at 425°F. The crust will pull away from the sides of the pan.

Make Recipe # 172 One Cup Gravy Recipe

Once the crust has baked, remove it from the oven and top with gravy.

5 large eggs
1-1/2 cups cheese, shredded
toppings of your choice

Crack eggs on top of the pizza. Season the eggs with salt and pepper. Place in a 450-degree oven and bake for 10 minutes. Open, add the cheese on top, and cook for an additional 5-10 minutes.



Option: add additional toppings and seasonings if desired.