

## Dutch Oven Pizza Recipe

### Items Needed:

12 to 14 inch Dutch Oven

9 inch aluminum cake pan

Aluminum Foil

Fork, Knife, Spoon

Measuring cup / Mixing bowl

### Ingredients:

1 Pkg. Just add water pizza crust mix

8 oz. Ready-made pizza sauce

1-1/2 cups shredded pizza cheese

1 tomato/ 1onion or whatever toppings you desire

Cooking oil / Water

Preheat oven to 400 degrees. Make dough according to directions on package. Flatten aluminum cake pan so it fits in bottom of dutch oven. Coat aluminum pan with oil, spread dough out then on top of dough add sauce, toppings then cheese.

Take about 25 inches of foil and roll it long way so it looks like a 25 inch sausage then shape it round like a 10 inch diameter doughnut. Place aluminum doughnut on bottom of preheated dutch oven and put pie in oven. Cook pie about 15 minutes in oven with lid on and check for doneness. Remove pie, slice and eat.