

5 MINUTE PIZZAS

+ SNACKS + DESSERTS + MORE




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INTRODUCTION

If you love the idea of easy-to-prepare, delicious pizza, you've made the best purchase ever!

The BLACK+DECKER™ 5 Minute Pizza* Oven & Snack Maker bakes your favorite hot, cheesy, delicious pizza to perfection, from simple Margherita Pizza and Chicken Caesar Salad Pizza to Chicken Pesto Pizza and Strawberry Cheesecake Pizza. These recipes, as well as recipes for dough, sauces, snacks, flatbreads and more are tucked inside these pages. Follow these simple tips to create perfect pizzas and snacks every time:

- Always CAREFULLY watch while food cooks in your Pizza Oven. The pizza-baking temperatures are extremely hot. Homemade pizzas may vary in thickness and size; as a result, recipe baking times in this book are general. Check before the stated baking time and carefully watch during the baking process.



- Homemade pizza dough may take longer to bake than stated in the recipe, depending on how thick or thin it has been rolled.
- Assemble the toppings and sauces for pizza before preheating the ceramic tray in the oven. When the tray has been preheated, carefully remove and add the crust and ingredients in the order listed. Carefully return the hot, filled pizza to the oven to bake.
- Always wear oven mitts while handling the ceramic tray or putting food in/taking food out of the oven. Use oven-safe metal or glass pans only and always position all pans on the ceramic tray. Do not cook from the floor of the oven, as the heat will not distribute evenly.
- Use heat-proof utensils when stirring or preparing hot foods from the oven.
- For best results, less is more when adding toppings to pizza crust. Spread the sauce thinly across the dough and add enough ingredients to complement the pizza instead of overwhelm it. Too much sauce and too many toppings will create a pizza that is unappealing and uncooked in the middle.
- The recipes in this book will get you started, but experiment with all your favorite flavors to create personalized pizzas. We offer here a few homemade doughs, sauces and pizza combinations. Add your own notes as you discover what flavors are best for you and your family.
- Pizza dough can be refrigerated for up to 3 days before use. Knead dough, seal in a plastic bag and refrigerate. When ready to use, bring to room temperature and let rise for 1 hour. Shape and bake as your recipe directs. Dough can also be frozen for up to 1 month. Let thaw before proceeding with your recipe.
- Tomato-based pizza sauces, such as Classical Tomato Herb Pizza Sauce, can be refrigerated for up to 1 week or frozen for up to 2 months. White sauces, such as Garlic Alfredo Sauce, can be refrigerated for up to 2 days. Freezing is not recommended.
- Almost any pizza can become a salad pizza, such as Chicken Caesar Salad Pizza, making it a more healthful option for your family. Toss field greens with dressing of your choice and pile onto any baked pizza. It's a fun and enjoyable way to help kids eat their greens.

* Tested with a 12" Cheese Classic Crust Pizza and a 12" Fresh Thin Crust Pizza at 120V.



PERFECTLY EASY PIZZA DOUGH

MAKES 2 PIZZA CRUSTS

3¼ cups all-purpose white flour + extra for dusting

2½ tsp fine sea salt (or regular salt)

¼ oz pkg fast-acting active dry yeast

1¼ cups water, warmed to 120 -130 F

Combine the flour, salt and yeast in a large mixing bowl. Add the warm water and stir until combined. Form the dough into a ball and knead for 5 minutes. Let rest for 5 minutes.

Lightly flour a board and divide dough in half. Roll each half into a 12-inch circle. Cover with a cloth and let rise 45-50 minutes. Bake as your recipe directs.

Cook's Note: unused dough may be wrapped and frozen for up to 2 weeks. Thaw and let rise as directed.



THIN CRUST PIZZA DOUGH

MAKES 2 PIZZA CRUSTS

2 ¼ oz pkgs active dry yeast

1 tbsp sugar

1½ cups water, warmed to 110-115 F

1½ tsp salt

2 tbsp olive oil

2 tbsp honey

2 cups whole wheat flour

2 cups all-purpose white flour + extra for dusting

2 tbsp cornmeal

Combine the yeast, sugar and water in a large bowl. Mix and let stand for 5 minutes. Mixture will be foamy when ready. Add the salt, oil and honey and mix until the honey melts. Add whole wheat flour and mix well. Continue adding enough white flour, one-half cup at a time, until the dough becomes stiff enough to form a ball. Cover and let rest 5 minutes. Lightly flour two pieces of parchment paper and divide dough in half. Roll each half out to a 12-inch circle. Add toppings and bake as recipe directs.

Note: Do not use parchment paper or other baking liners on Regular & Thin, Rising, or Frozen Snack settings.



GLUTEN-FREE PIZZA DOUGH

MAKES 1 PIZZA CRUST

1 tbsp gluten-free active dry yeast
 1 cup brown rice flour or bean flour + extra for dusting
 ½ cup tapioca flour
 2 tbsp dry milk powder
 2 tsp xanthan gum
 ½ tsp salt
 1 tsp unflavored gelatin powder
 1 tsp dried Italian herb seasoning
 1 cup water, warmed to 110-115 F
 ½ tsp sugar
 1 tsp olive oil
 1 tsp cider vinegar

In a medium bowl, use electric mixer with regular beater paddles (not dough hook) on low speed to blend the yeast, flours, milk powder, xanthan gum, salt, gelatin and herb seasoning. Add warm water, sugar, oil and vinegar and beat on high speed for 3 minutes. Add more water by tablespoons if dough is too stiff to beat. The finished dough will resemble soft bread dough. Sprinkle a few tablespoons flour over parchment paper and roll dough to a 12-inch circle. Add sauce, toppings and finish as recipe directs.

Note: Do not use parchment paper or other baking liners on Regular & Thin, Rising, or Frozen Snack settings.



SWEET DESSERT PIZZA DOUGH

MAKES 1 PIZZA CRUST

1 cup water, warmed to 110-115 F
 2 tbsp honey
 ¼ oz pkg active dry yeast
 ¼ cup sugar
 1 tsp salt
 2 tbsp olive oil + extra
 3¼ cups all-purpose white flour + extra for dusting

Place the water and honey in a large bowl and stir to dissolve. Add the yeast and stir again. Let stand for 10 minutes. Mixture will be foamy when ready to mix.

Add the sugar, salt and oil, stirring well. Add 1 cup flour, mixing well, and continue adding flour until the water is absorbed and dough has formed. Knead the dough on a lightly floured board for 10 minutes. Dust with flour as needed to prevent sticking.

Form the dough into a ball and coat with a bit of olive oil, place in a bowl, covered and let stand in a warm place for 1 to 1½ hours, until dough has doubled. Punch down lightly and roll as your recipe directs.

If desired, wrap securely and chill the dough for up to 3 days before using. Bring to room temperature and bake as directed.



COOKIEZZA CRUST

MAKES 2 COOKIEZZA CRUSTS

30 oz tube refrigerated sugar cookie dough

Slice dough into 18 rounds, each $\frac{1}{4}$ -inch thick. Reserve 9 rounds and set aside. Place 1 round in the middle of the unheated ceramic tray and arrange the remaining 8 rounds around it. Cookies should be about $\frac{1}{4}$ -inch apart. Bake for 4 minutes on the Rising Crust setting. Check the crust and cover with foil if it is browned. Continue baking for 1-2 minutes until baked through. Cookiezza crust will be soft. Let stand on the tray for 5 minutes before removing to a wire rack to cool. Repeat with remaining 9 rounds. Add toppings as your recipe directs and slice into wedges to serve.



CLASSICAL TOMATO HERB PIZZA SAUCE

MAKES 3 CUPS

1 tbsp olive oil
2 cloves garlic, chopped
 $\frac{1}{2}$ medium yellow onion, chopped
28 oz can whole tomatoes (preferably San Marzano), crushed with hands
6 oz can tomato paste
 $\frac{1}{4}$ cup fresh basil leaves, chopped
 $\frac{1}{4}$ tsp dried marjoram
 $\frac{1}{2}$ tsp dried oregano
 $\frac{1}{4}$ tsp sugar
 $\frac{1}{2}$ tsp black pepper
 $\frac{1}{2}$ tsp salt, or to taste

In a medium saucepan, heat the olive oil over medium-high heat. Add the garlic and onion and sauté on medium heat for 5 minutes, until the onions are translucent. Add the tomatoes, basil, marjoram, oregano, sugar, pepper and salt to taste. Stir and simmer until thickened, about 15 minutes. Tightly seal and store sauce for up to 1 week in the refrigerator.



BASIL PESTO SAUCE

MAKES 3 ½ CUPS

3 cloves garlic, chopped
 2 cups fresh basil leaves,
 packed
 ½ cup Parmesan or Romano
 cheese, grated
 ½ cup pine nuts, toasted
 ½ cup extra-virgin olive oil
 Salt and black pepper to taste

Place the garlic, basil, cheese, pine nuts and oil in a blender or food processor. Process until smooth. If desired, add oil to create a more thin sauce. Add salt and pepper to taste.



GARLIC ALFREDO SAUCE

MAKES 2 ½ CUPS

1 tbsp olive oil
 5 cloves garlic, minced
 ½ cup all-purpose white flour
 ¼ tsp ground paprika
 ½ tsp garlic salt
 ½ tsp white pepper
 2 cups low-fat milk
 1 tbsp butter

Place the oil and garlic in a medium saucepan and sauté on medium until the garlic has softened and is golden. In a small bowl, combine the flour, paprika, salt and pepper. Add the flour mixture to the garlic and oil, stirring to combine. Continue stirring and heating on medium for 2 minutes, until the flour has cooked. Slowly add the milk to the garlic mixture, whisking or stirring constantly. Bring to a boil over medium-high heat and cook until thickened, about 3 minutes. Add the butter, stirring to melt. Use right away or tightly seal and store in the refrigerator for up to 2 days.



ITALIAN MEAT TRIO PIZZA

SERVES 4

1 prepared pizza crust,
unbaked

$\frac{3}{4}$ cup **Classical Tomato Herb
Pizza Sauce** (or prepared
tomato pizza sauce)

$\frac{1}{2}$ cup mozzarella cheese,
shredded

8 thin slices pepperoni

2 thin slices genova salame,
quartered

$\frac{1}{4}$ lb linguica, cooked and
crumbled

$\frac{1}{4}$ cup black olives, sliced

3 tbsp Parmesan cheese,
grated

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Carefully remove the hot ceramic tray and place the crust on the tray. Spoon sauce over the crust and add the toppings in the order listed. Return the tray to the oven and bake for 3-4 minutes on the Regular & Thin Pizza setting. Remove and let stand a few minutes before slicing into wedges.



CHICKEN CAESAR SALAD PIZZA

SERVES 4

1 prepared pizza crust,
unbaked

$\frac{1}{2}$ cup **Garlic Alfredo Sauce**
(or prepared garlic alfredo
sauce)

1 cup cooked chicken meat,
diced

6 tbsp Parmesan cheese,
grated, divided

$1\frac{1}{2}$ cups romaine lettuce, torn

$\frac{1}{2}$ cup prepared Caesar salad
dressing (regular or low-fat)

1 green onion, thinly sliced

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Carefully remove the hot ceramic tray and place the crust on the tray. Spoon the sauce over the crust, top with the chicken and sprinkle with 3 tablespoons Parmesan cheese. Return to the Pizza Oven and bake for 3-4 minutes on the Regular & Thin Pizza setting. Let stand 5 minutes. Toss the lettuce and dressing in a medium bowl. Loosely arrange over the pizza, scatter with remaining Parmesan and garnish with the green onion. Slice and serve right away.



HONEY BBQ CHICKEN PIZZA

SERVES 4

1 prepared pizza crust,
unbaked

1/2 cup honey barbecue sauce,
divided

3/4 cup provolone or fontina
cheese, shredded

1 1/4 cups cooked chicken,
cubed or chopped

2 tbsp red onion, chopped

1 Roma tomato, chopped

3 tbsp Parmesan cheese,
grated

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Carefully remove the hot ceramic tray and place the crust on the tray. Spoon the barbecue sauce over the crust, reserving 3 tablespoons. Cover the sauce with the shredded cheese. Mix the remaining barbecue sauce with the chicken and arrange over the cheese. Top with the onion, tomatoes and cheese. Return to the Pizza Oven and bake for 3-4 minutes on the Regular & Thin Pizza setting. Let stand a few minutes before cutting into wedges.



PIZZA MARGHERITA

SERVES 8 AS AN APPETIZER OR 4 AS AN ENTRÉE

1 prepared pizza crust,
unbaked

1/2 cup **Classical Tomato Herb
Pizza Sauce** (or any prepared
tomato pizza sauce)

6 oz fresh mozzarella cheese,
cut into 1/4-inch thick slices

1 large Roma tomato, thinly
sliced

1/4 cup fresh basil leaves,
divided

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Roll the dough to a 12-inch circle. When ready, remove the hot ceramic tray and arrange the dough on the tray. Spoon the sauce over the dough, top with the cheese and cover with the tomato slices. Top with half of the basil leaves. Bake for 4 minutes on the Regular & Thin Pizza setting, or until the middle is cooked through and the cheese is melted. Remove and garnish with the remaining leaves. Slice and serve.



PEPPERONI & CHEESE PIZZA

SERVES 4

1 prepared pizza crust, unbaked
 $\frac{3}{4}$ cup **Classical Tomato Herb Pizza Sauce** (or any prepared tomato pizza sauce)

$\frac{1}{2}$ cup mozzarella cheese, shredded

$\frac{1}{2}$ cup fontina cheese, grated

4 oz pepperoni, thinly sliced

$\frac{1}{4}$ cup red onion, thinly sliced (optional)

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Roll out the dough to a 12-inch circle. When ready, carefully remove the hot ceramic tray and arrange the dough on the tray. Spoon the sauce over the dough and cover with the cheeses. Arrange the pepperoni and onion, if using, over the cheeses. Bake for 4 minutes, or until cooked through in the middle and the sauce is bubbling. Cool for a few minutes before slicing to serve.



WINDWARD OAHU PIZZA

SERVES 4

$\frac{1}{2}$ recipe **Perfectly Easy Pizza Dough** (or any prepared rising dough)

$\frac{3}{4}$ cup **Classical Tomato Herb Pizza Sauce** (or any prepared tomato pizza sauce)

$\frac{1}{2}$ cup mozzarella cheese, shredded

$\frac{1}{2}$ cup gruyere cheese, grated

6 oz Canadian bacon slices, quartered

$\frac{1}{2}$ cup fresh pineapple, cut in small chunks (or use canned pineapple chunks)

$\frac{1}{4}$ small red onion, thinly sliced

2 green onions, thinly sliced

$\frac{1}{4}$ cup macadamia nuts, chopped

Preheat the Pizza Oven with the ceramic tray for 5 minutes on the Regular & Thin Pizza setting. Roll the dough to a 12-inch circle and place on the hot ceramic tray. Spoon the sauce over the dough and cover with the cheeses. Arrange the bacon, pineapple and red onion slices over the cheeses. Place the pizza in the oven and bake for 4-5 minutes, or until cooked through in the middle and the cheese is melted. Garnish with green onions and nuts before slicing to serve.



CHICKEN PESTO PIZZA

SERVES 4

½ recipe **Perfectly Easy Pizza Dough** (or any prepared pizza dough)

1 cup Basil Pesto Sauce (or any prepared pesto sauce)

¾ cup chicken breast meat, cooked, chopped into bite-sized pieces

6 oz artichoke hearts, packed in water, drained and roughly chopped

1 Roma tomato, chopped

¼ cup black olives, sliced

3 tbsp red onion, chopped

½ cup fontina cheese, shredded

Roll the prepared dough to a 12-inch circle and let rise until doubled, about 1 hour. Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza Crust setting. Carefully arrange the dough on the hot ceramic tray. Spoon the pesto sauce over the dough and cover with the cooked chicken. Layer the artichokes, tomatoes, olives and onion over the chicken and cover with the fontina cheese. Slide the filled tray into the oven. Bake for 4-5 minutes on the Regular & Thin Pizza setting, or until the middle is cooked through and the crust is golden.



SAUSAGE, BACON & ZUCCHINI PIZZA

SERVES 4

½ recipe **Thin Crust Pizza Dough** (or any prepared pizza dough)

½ cup prepared pizza sauce

¾ cup smoked gouda cheese, grated, divided

⅓ cup bacon, cooked and crumbled

¼ lb Italian sausage, cooked and crumbled

½ zucchini, thinly sliced

2 tbsp green pepper, chopped

2 tbsp red onion, chopped

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Roll out the dough to a 12-inch circle. When ready, carefully remove the hot ceramic tray and arrange the dough on the tray. Spoon the sauce over the dough and cover with the cheese. Arrange the bacon, sausage, zucchini, green pepper and onions on top and bake for 4-5 minutes, until the middle has cooked through and the cheese is melted. Cool for a few minutes before slicing to serve.



THAI CHICKEN & CILANTRO PIZZA

SERVES 4

½ recipe **Thin Crust Pizza Dough** (or any prepared pizza dough)

¾ cup bottled Asian peanut sauce

½ cup mozzarella cheese, shredded, divided

¾ cup chicken breast meat, cooked, cut into bite-sized pieces

1 cup carrots, shredded

1 cup white bean sprouts

2 green onions, thinly sliced

1 tbsp peanuts, roasted, chopped

1 tbsp fresh cilantro leaves, chopped

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza Crust setting. Roll out the dough to a 12-inch circle. When ready, carefully remove the hot ceramic tray and arrange the dough on the tray. Spoon the Asian sauce over the dough and cover with the cheese. Arrange the cooked chicken, carrots and sprouts over the cheese. Bake for 4-5 minutes, until the middle is cooked through and the crust is golden. Scatter the peanuts and cilantro over the pizza before slicing to serve.



GRILLED TRI TIP BEEF & SMOKED GOUDA PIZZA

SERVES 4

½ recipe Thin Crust Pizza Dough (or any prepared pizza dough)

½ cup prepared hickory barbecue sauce

¾ cup smoked gouda cheese, grated, divided

1 cup grilled tri tip beef steak, thinly sliced

¼ cup red onion, thinly sliced

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza Crust setting. Roll out the dough to a 12-inch circle. When ready, carefully remove the hot ceramic tray and arrange the dough on the tray. Spoon the sauce over the dough and cover with the cheese. Arrange the beef slices over the cheese and cover with the onion slices. Bake for 4-5 minutes, until the middle has cooked through and the cheese is melted. Cool for a few minutes before slicing to serve.



MEDITERRANEAN GARLIC FOCCACIA

SERVES 4 TO 6

½ recipe **Perfectly Easy
Pizza Dough** (or any
prepared pizza dough)

3 cloves garlic, minced

1 tbsp red onion, minced

6 large black olives,
pitted, chopped

1 red pepper, seeded and
roughly cut

2 medium zucchini, trimmed,
sliced into ¼-inch rounds

2 large carrots, peeled,
sliced into ¼-inch rounds

1 small red onion, peeled,
roughly cut

1 tbsp olive oil

Salt and pepper to taste

2 tbsp butter, melted

Place the dough in a large bowl and knead in the garlic, onion and olives. Lightly flour parchment paper and roll the dough on the paper into a 9-inch oval shape. Cover and let rise until doubled, about 1 hour.

Place the vegetables, oil, salt and pepper in an 8 x 10-inch oven-safe metal or glass pan and toss to mix lightly. Select the Bake setting and roast the vegetables in the pan on the ceramic tray for 40-45 minutes until tender and sweet. Remove and season again with salt and pepper to taste. Set aside.

When the dough is ready, preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Slide the foccacia onto the ceramic tray and bake for 6-7 minutes, until golden and baked through. Remove and let cool for 2 minutes. Brush with melted butter and slice into 1-inch thick pieces. Serve with the roasted vegetables on the side.



STRAWBERRY CHEESECAKE PIZZA

SERVES 6 TO 8

3 tbsp sugar

2 tbsp vegetable oil

4 tbsp water

2 cups baking mix
(such as Bisquick®)

6 oz cream cheese, softened

¼ cup powdered sugar

1 tsp vanilla extract

1 ½ cups fresh strawberries,
hulled, sliced

Coarse ground sugar
for garnish

In a large mixing bowl, combine the sugar, oil and water. Add the baking mix and blend until ingredients are moistened. Pat the mixture into a 12-inch circle on the ceramic tray (do not preheat tray). Set aside.

In a small bowl, whip together the cream cheese, powdered sugar and vanilla until smooth and soft. Chill until use.

Preheat the Pizza Oven for 5 minutes on the Regular & Thin setting. When ready, slide the crust on the ceramic tray into the oven and bake on the Regular & Thin Pizza setting until golden, about 4 minutes. Remove and cool. When cool, transfer to a plate, cover with the filling and layer the strawberries over the top. Dust with sugar, if using. Chill until serving.



ROCKY ROAD COOKIEZZA

SERVES 6 TO 8

1 recipe **Cookiezza Crust**

8 oz semisweet
chocolate chips

½ cup walnuts,
chopped and toasted

1 cup mini marshmallows

¼ cup fudge sauce (optional)

Whipped cream for garnish
(optional)

Prepare Cookiezza Crust as directed. Scatter chocolate chips over crust as soon as the hot crust is removed from the Pizza Oven. Let stand for 2 minutes; spread with a spatula to form a chocolate frosting layer. Sprinkle walnuts and marshmallows over the chocolate and lightly drizzle with fudge sauce, if using. Chill for 30 minutes to set or up to overnight before serving. Add dollops of whipped cream, if using, just before cutting into wedges to serve.



CARAMELIZED APPLE PIZZA

SERVES 6 TO 8

1 prepared pie pastry sheet,
unbaked

1 large or 2 small
baking apples, cored,
very thinly sliced

½ cup dark brown sugar

2 tbsp butter, softened

2 tsp all-purpose white flour

3 tbsp walnuts, chopped

Arrange the pie crust on the ceramic tray and form a standing ½-inch tart crust. Crimp the edges and set aside. Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Slide the crust on the tray into the oven and par bake for 2-3 minutes on the Regular & Thin Pizza setting, until the crust is firm. Remove and cool slightly. Arrange the apple slices in a circular single layer over the crust. In a small bowl, mix together the brown sugar, butter, flour and walnuts. Crumble the mixture evenly over the apples. Place the filled tray in the Pizza Oven and cook for 3-4 minutes on the Regular & Thin Pizza setting, until the crust is golden and the apples are tender. Remove and let cool for 5 minutes before cutting into wedges to serve.



CRISPY HAM & CHEESE SLICES

SERVES 6 TO 8

- 1 sheet refrigerated puff pastry, unbaked
- 4 oz deli ham, thin sliced
- 4 oz cream cheese, softened
- 3 tbsp asiago cheese, grated
- 2 green onions, thinly sliced

Preheat the Pizza Oven without the ceramic tray for 10 minutes on the Bake setting. Place the puff pastry on the ceramic tray and pat the edges to seal. Position the ham in the middle of the pastry, forming a 7-inch square on the pastry.

In a small bowl, mix together the cream cheese and asiago cheese. Add the green onions and stir. Using a spatula, cover the ham slices with the cheese mixture. Tri-fold the pastry over the ham and cheese in pocket fashion. Press the edges slightly to seal. Place the filled tray in the Pizza Oven and bake for 13-18 minutes, carefully checking the top of the pastry during the process. If it becomes too brown during baking, place a single sheet of foil over the top and continue baking. Bake until the pocket is golden and puffed. Remove and let cool for 10 minutes. Slice 1-inch pieces and serve.



TOMATO CAPER BRUSCHETTA

SERVES 6 TO 8

- 1 French baguette, sliced into ¼-inch thick rounds
- 3 tbsp olive oil
- 3 oz Parmesan cheese, freshly grated
- 3 Roma tomatoes, chopped
- 2 tbsp fresh basil, chopped
- 2 tbsp capers, drained
- 2 cloves garlic, minced
- ¼ tsp kosher salt
- ½ tsp black pepper

Preheat the Pizza Oven without the ceramic tray for 5 minutes on the Regular & Thin Pizza setting. Brush each piece of bread on one side with olive oil and arrange, oiled side up, on the ceramic tray. Cook for 2 to 3 minutes on the Regular & Thin Pizza setting, until bread is toasted. Watch carefully to avoid burning. Remove the tray and let stand for a few minutes. Arrange the bread slices on a serving tray. In a medium bowl, mix together the remaining ingredients. Spoon over the bread and serve.



TURKEY DIJON SAMMIES

SERVES 8

- 4 large sandwich rolls, halved horizontally
- 4 tbsp Dijon mustard
- 4 tbsp mayonnaise
- Pinch black pepper
- 8 oz deli turkey, thin-sliced
- ¼ cup red onion, thinly sliced
- 4 oz fontina cheese, shredded

Place the sandwich roll halves on the ceramic tray. In a small bowl, mix together the mustard, mayonnaise and pepper until well-blended. Spread the mixture evenly over the cut side of each roll half. On top of 4 halves, layer the turkey slices, onions and cheese. Place the filled tray in the Pizza Oven and cook on the Regular & Thin Pizza setting for 3-5 minutes, or until hot and crispy. Watch carefully to avoid burning. Remove, top each sandwich with the remaining half roll, and cut each roll in half on the diagonal before serving. Secure sammies with a pick, if needed.



8-LAYER BEAN DIP WITH CRISPY TORTILLA CHIPS

SERVES 6 TO 8

- 8 6-inch corn tortillas
- 3 tbsp vegetable oil
- 1 tbsp fine sea salt
- 15 oz can refried beans
- 1 cup cheddar cheese, shredded
- ½ cup sour cream
- ½ cup guacamole
- ½ cup fresh salsa (or prepared pico de gallo)
- ½ cup black olives, sliced
- 2 ripe tomatoes, chopped
- 3 green onions, chopped

Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza setting. Brush one side of each tortilla with oil and dust generously with salt. Cut each tortilla into 6 wedges. Carefully arrange chips in a single layer on the hot ceramic tray and cook in the Pizza Oven for 3 minutes on the Regular & Thin Pizza setting, until very crisp. Watch carefully to avoid burning. Set aside.

Preheat the Pizza Oven for 10 minutes on the Bake setting. In an oven-proof metal or glass 9 x 9-inch pan, evenly layer the refried beans and cheese. Place the pan on the ceramic tray in the oven and bake for 20 minutes on the Bake setting. When hot throughout, remove and let cool for 5 minutes. Layer the sour cream, guacamole and salsa over the hot beans and cheese. Top with the olives, tomatoes and green onions. Serve right away with the tortilla chips.



CARAMEL CORN SNACK MIX

MAKES 5 CUPS

2 cups plain popcorn, popped

2 cups rice, corn or
wheat Chex® cereal

1 cup mini pretzels

½ cup almonds, roughly
chopped

½ cup dark brown sugar

3 tbsp butter, softened

Pinch fine sea salt

½ tsp baking soda

Combine the popcorn, cereal, pretzels and almonds on a large rimmed baking tray and set aside.

Mix together thoroughly the brown sugar, butter and salt in a 9 x 9-inch oven-safe glass or metal pan. Spread in the bottom of the pan to make a thin even layer. Preheat the Pizza Oven for 5 minutes on the Regular & Thin Pizza Crust setting. Place the caramel-filled pan on the hot ceramic tray and cook for 2 to 3 minutes on the Regular & Thin Pizza Crust setting. Watch carefully; when done, the caramel will be bubbling throughout. Remove and quickly add the baking soda, stirring to mix well. The mixture will foam. Drizzle the hot caramel over the popcorn snack mix and toss the snack mix until incorporated. Serve warm, if desired, or cool before serving. Makes 5 cups.