



Canadian Pizzas

For the quintessential Canadian pizza, these maple leaf-shaped pizzas are topped with meaty sausage, bacon, pepperoni and mushrooms.

about 8 servings



Easy

up to 20 Min.



Ingredients:

Pizza:

- 1 package Dr. Oetker Pizzaiolo Kits
- 2 cup shredded mozzarella cheese
- 2 oz pepperoni slices
- 4 cooked bacon , cooked and crumbled
- 2 Italian sausage , removed from casing and cooked
- 1 cup mushrooms , thinly sliced
- 0.25 cup maple syrup (optional)

- 1 Prepare pizza crust according to package directions. Divide dough into 8 portions.
- 2 On lightly floured work surface, roll out each portion into large round, about 1/4-inch (5 mm) thick.
- 3 Using large maple leaf cookie cutter, cut out 8 maple leaves, rerolling dough as needed. Transfer maple leaf pizzas to 2 large parchment paper-lined baking sheets, about 2 inches (5 cm) apart.
- 4 Top each pizza with pizza sauce and mozzarella. Garnish with pepperoni, bacon, sausages and mushrooms.
- 5 Bake according to package directions, about 12 to 16 minutes, or until crust is golden brown. Drizzle with maple syrup before serving (if using). Let cool for 5 minutes before serving.

Tips

- Substitute chopped cooked peameal bacon for crispy bacon if desired.

