

Sausage and Wild Mushroom Skillet Pizza

(Cooking for 2)

- 1 package regular active dry yeast
- 1 cup warm water (105°F to 115°F)
- 2 1/2 cups Gold Medal™ all-purpose flour, plus more for sprinkling work surface
- 2 tablespoons olive oil
- 2 tablespoons butter, softened
- 1 1/2 teaspoons salt
- 1 teaspoon sugar
- 1 tablespoon plus 1 teaspoon olive oil
- 4 oz sliced cremini mushrooms (about 1 cup)
- 4 oz bulk mild Italian sausage
- 1/3 cup heavy whipping cream
- 1/2 teaspoon chopped fresh thyme leaves
- 1/3 cup Muir Glen™ organic crushed tomatoes (from 14.5-oz can)
- 1 clove garlic, finely chopped
- 1/4 teaspoon crushed red pepper flakes
- 1 cup shredded mozzarella cheese (4 oz)



1. In medium bowl, dissolve yeast in warm water. With wooden spoon, stir in flour, 2 tablespoons oil, the butter, salt and sugar.
2. Sprinkle flour lightly on work surface. Place dough on floured surface. Knead 5 to 10 minutes, sprinkling surface with more flour only if dough starts to stick, until dough is smooth and springy, but still soft. Spray large bowl with cooking spray. Place dough in bowl, turning dough to grease all sides. Cover bowl loosely with plastic wrap; let rise in warm place about 1 hour or until doubled in size.
3. Heat oven to 450°F.
4. In 9-inch cast-iron skillet, heat 1 tablespoon of the oil over medium-high heat. Add mushrooms; cook 3 to 4 minutes, stirring occasionally, until browned. Transfer mushrooms to small bowl. Add sausage to skillet; cook 3 to 5 minutes, breaking sausage up with back of spoon until no longer pink. Add whipping cream and thyme; cook 1 to 2 minutes or until liquid is almost evaporated. Transfer to bowl with mushrooms. Allow skillet to cool; wipe out with paper towel.
5. In small bowl, mix tomatoes, garlic and pepper flakes.
6. Brush same skillet with 1 teaspoon oil.

- **7**Gently push fist into pizza dough to deflate. Place half of dough in skillet. Gently push up side of skillet, creating an even crust on bottom and side. Spread tomato mixture over bottom of crust. Top with mushroom mixture and mozzarella cheese. Freeze other half of dough to use some other time.
- **8**Bake 15 to 20 minutes or until crust is golden brown and cheese is melted and lightly browned.