

Buffalo Chicken Pizza

- Prep Time: 30 minutes (plus 2 hours to proof)
- Cook Time: 10 minutes
- Total Time: 40 minutes (plus 2 hours to proof)
- Servings: 2 pizzas



Ingredients:

- 3¾ cup Baker's Corner All Purpose Flour, plus additional for dusting
 - 1 tablespoon Stonemill Iodized Salt
 - 1 cup plus 2 tablespoons warm water
 - ¾ teaspoon Baker's Corner Active Dry Yeast
 - 2 Kirkwood Chicken Breasts, cooked and shredded
 - 2 tablespoons Countryside Creamery Unsalted Butter, melted
 - 3 tablespoons Burman's Hot Sauce
 - 4 tablespoons Sriracha
 - 5 ounces Happy Farms Preferred Blue Cheese Crumbles, divided
 - ½ cup Countryside Creamery Heavy Whipping Cream
 - 8 ounces Priano Asiago Cheese Wedge, shredded
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Directions:

1. In a stand mixing bowl, sift together flour and salt.
2. In a measuring cup, combine water and yeast. Allow yeast to activate for 5 minutes.
3. Using a mixer on low speed equipped with a dough hook, combine salted flour and yeast mixture. Mix on low speed for 15 minutes.
4. Remove dough from mixer and wrap in plastic wrap. Allow 1 hour to proof.
5. Divide dough into 2 equal parts and roll into balls. Cover each with plastic and allow to proof again for 1 hour.
6. Meanwhile, combine shredded chicken, butter, hot sauce and Sriracha and mix thoroughly.
7. In a food processor, combine half the blue cheese crumbles and heavy cream. Process until smooth.
8. Place pizza stone on top rack of cold oven. Preheat to 500°.
9. Using a rolling pin and extra flour for dusting, roll pizza dough to ¼-inch thickness on the backside of a floured baking sheet.
10. Spread blue cheese mixture evenly on the pizza and top with buffalo chicken, asiago and remaining blue cheese.
11. Slide pizza from back of baking sheet directly onto the pizza stone in the preheated oven.
12. Cook for 4-7 minutes or until crust is crispy and golden brown. Repeat steps 9-12 with second pizza dough.



Recipe Courtesy of:
ALDI Test Kitchen