

## Stovetop Pizza (ala The Chef's Toolbox)

In large stovetop sautiere – I used Calphalon non-stick

1 c flour

$\frac{3}{4}$  tsp baking powder

$\frac{1}{2}$  tsp salt

1 tsp yeast

1 tsp honey

$\frac{2}{3}$  warm water

Stir together in pan and smear on bottom of pan with silicon spatula.

Top with sauce and whatever... –  $\frac{1}{4}$  onion sliced, 8 or so sliced baby bella mushrooms, 10-12 sliced kalamata olives, red pepper slices –etc... and some shredded cheese – doesn't take very much – today  $\frac{1}{4}$  c. Mexican blend part skim,  $\frac{1}{2}$  c. fontinella.

On medium heat for 5 minutes with lid tight, 10 more minutes with lid tilted. Slide off onto cutting board and slice.

24 minutes start to finish.

One dirty pan...