



## Mini Barbecue Chicken Pizzas

Tangy barbecue sauce in a special twist on traditional pizza that kids love.

Yield: 2 to 4 pizzas

Preheat oven to 425°F

2 baking sheets lined with parchment paper.

### *Dough*

1/4 cup	all-purpose flour	2 to 3 cups	all-purpose flour
1 tbsp	active dry yeast	1-1/4 tsp	sea salt
1 tbsp	granulated sugar	3/4 cup	whole milk
1/4 cup	warm water (120°F)	1 tbsp	unsalted butter, melted

1. In a medium bowl, whisk flour, yeast, sugar and warm water. Let set for 15 minutes, until the mixture starts bubbling.
2. In mixing bowl, with paddle attachment place 2 cups of the all-purpose flour, sea salt, milk, butter and the yeast mixture. Blend on lower speed, until the sides of the bowl starts to “clean”. Add the remainder of the flour and additional if the dough is too soft and wet. It should clean the sides completely to form a firm dough.
3. Dust a surface with flour to prevent the dough from sticking. The dough is ready for kneading. Knead for 1 minute and rest for 15 minutes. Form dough into rounds.

### *Topping*

1/2 cup	prepared barbecue sauce	12 oz	mushrooms, sliced
12 oz	cooked chicken pieces	16 oz	mozzarella cheese, shredded

Top the dough with barbecue sauce, chicken, mushrooms and cheese. Bake in preheated oven for about 20 to 25 minutes.