

Breakfast Pizza

Created by: Sharon Chen of [Delish Plan](#) using Kerbey Lane Cafe Buttermilk Pancake Mix

INGREDIENTS

For the pizza crust:

2 cups Kerbey Lane Buttermilk pancake mix
1/2 cup water
1/4 cup extra virgin olive oil

For the pizza topping:

2 large balls of fresh mozzarella, torn into pieces
4 bacon strips, cooked and ripped up
1/4 cup fresh grated parmesan cheese
2 eggs
1 tablespoon chopped green onion for garnishing
Kosher salt, fresh cracked black pepper and red pepper flakes

INSTRUCTIONS

1. Preheat oven to 425°F. Lightly grease a pizza pan or a cookie sheet with cooking spray or a little bit olive oil.
2. In a large mixing bowl, combine pancake mix, water, and olive oil. Mix well with a spoon.
3. On a clean and dry counter or kneading surface, sprinkle a little pancake mix or flour. Transfer your dough from the mixing bowl to the floured surface. Knead for two minutes. Cover with a slightly damp clean kitchen cloth and let the dough sit for 5 minutes, undisturbed.
4. Dust a rolling pin with a little pancake mix or flour, roll the pizza dough into a circle or a square (about 1/2-inch thick). Transfer the pizza crust to the greased pizza pan and bake for 10 minutes.
5. Once the pizza crust is ready, top the pizza with torn fresh mozzarella pieces, bacon pieces, and parmesan cheese. Transfer the pizza to the oven and bake for 14 minutes. Seven minutes into baking, add eggs on the pizza and continue to bake until the egg whites are set.
6. Season the pizza with salt, pepper, red pepper flakes. Sprinkle chopped green onion on top. Slice it up and serve.

Prep time: 15 minutes | Cook time: 24 minutes
Serves: 4