

BLACKBERRY AND PEACH DESSERT PIZZA

A sweet, cheesy, delicious dessert!

from the kitchen of the MSU Residence Halls

Featured Food: Blackberries

Yield: Serves 6-12

Ingredients

1 ball (16 oz.) frozen pizza dough, thawed in refrigerator overnight	½ t. nutmeg
1 t. canola oil	2 to 3 medium peaches
½ c. mascarpone cheese	1 pt. fresh blackberries
½ c. Neufchatel cheese	2 t. minced fresh mint
2 T. honey	1 T. orange zest
1 T. ground cinnamon	

Preparation

Preheat baking stone in 350°F oven.

Place thawed dough onto a lightly floured work surface. Let dough rest for 10 to 20 minutes until it reaches room temperature. Shape dough into 14-inch round; pinch the edge of the dough to form a ¼-inch lip around the pizza resembling a tart shell. Lightly dust a baker's peel with flour. Slide dough onto the peel; brush dough with canola oil. Slide dough from the peel onto the hot baking stone (if you do not have a peel and baking stone, place the dough on a lightly oiled baking sheet or pizza pan) and cook in 350°F oven until the crust is set, 8 to 10 minutes.

Meanwhile, in a small bowl, beat together the mascarpone, Neufchatel, honey, cinnamon and nutmeg; set aside.

Rinse, remove pit (remove skin, if desired) and rough cut peaches; set aside. Rinse blackberries and drain on paper towel; set aside.

After pizza is cooked, with the bottom of the crust crisp, remove from oven and let rest for 2-3 minutes. Then spread cheese mixture on the dough, and arrange peaches and blackberries over cheese mixture. Finish pizza with minced fresh mint and orange zest. Cut and serve.