

3. Liberally butter a 16-inch round pizza pan. Use your buttery hands to spread/press the pizza dough onto the pan.

4. Mix the pizza sauce with the BBQ sauce. Spread evenly over the crust. Top with shredded mozzarella cheese.

5. Sprinkle chicken pieces over the mozzarella cheese. Add the veggie toppings, and finish with the cheddar cheese.

6. Pre-heat oven to 450 degrees. Bake pizza for 11-15 minutes, or until done.

I use a non-stick pan with holes in the bottom, and it takes 11 minutes on the top rack of my electric oven.

If I'm using my steel pizza pan (no holes in the bottom), I put the pan on the bottom rack of the oven, which helps the crust get browned/cooked enough before the top is too dark. The thicker/heavier your pan, the more likely that you will need to bake it on a low rack (close to the heating element) to avoid soggy crust. :)

If I'm baking two pizzas at once, the baking time is more like 18-20 minutes (I rotate the pizzas to ensure even baking).

If you like a fluffier crust, allow pizza to rest for 15-30 minutes before baking. We usually don't wait the extra time though! :)