



Bacon & Banana Pepper Pizza

Gluten-free pizza crust topped with crispy bacon and tangy banana peppers. The banana peppers add a sweet heat, and the bacon adds a salty crunch. Recipe and photo created by [One Sweet Mess](#).

Yield: 1 pizza

Ingredients

- 1 package [Pamela's Pizza Crust Mix](#)
- ¾ teaspoon kosher salt
- 1 cup + 2 tablespoons hot tap water (not to exceed 110 degrees F.)
- 1 teaspoon honey
- 1 package active dry yeast (included in pizza crust mix)
- 2 tablespoons extra-virgin olive oil
- ½ cup pizza sauce
- 2 cups shredded mozzarella cheese
- ½ cup banana pepper rings, drained
- 6 slices bacon, cooked and crumbled

Directions

In a large bowl, whisk together pizza crust mix and kosher salt.

Whisk together hot tap water and honey in a measuring cup or small bowl. Gently stir in yeast.

Allow the mixture to rest for 5 minutes.

Using a rubber spatula, gently stir the yeast mixture and 2 tablespoons of olive oil into the dry ingredients until thoroughly combined. The dough will be very sticky.

Turn the dough out onto a floured surface. Gently form the dough into a loose ball. Place the ball in a lightly oiled bowl. Cover the bowl with a clean, dry towel and place the bowl in a warm, undisturbed area of your kitchen. Allow the dough to rise for 2 hours.

Preheat the oven to 400 degrees F.

Place the dough ball on a pizza stone or parchment-lined baking sheet. Using your fingers, gently press the dough out to form a 1/2-inch thick circle. Place the dough in the oven and allow to bake for 20 minutes, or until the bottom of the crust is a light shade of golden brown.

Spread the pizza sauce evenly over the surface of the pre-baked pizza crust. Sprinkle on the cheese. Top with banana peppers and crispy bacon. Bake the pizza for 12-15 minutes, or until the cheese is melted.

Cut into eight slices and serve immediately.