



# SINGLE LADY CORNBREAD PIZZA

## INGREDIENTS:

- 1/4 cup corn meal
- 1/2 cup flour
- 1 t baking powder
- 1/4 t salt
- 1/4 cup water
- 1 T extra virgin olive oil
- 2-3 T tomato sauce

toppings of your choice:

- cheese - mozzarella, asiago, goat cheese, etc...
- pepperoni or prosciutto
- baby spinach
- red pepper flakes

## DIRECTIONS:

1. Preheat oven to 350 degrees. Brush an 8 or 9 inch cake pan or cast iron skillet with olive oil.
2. In a medium bowl, mix dry ingredients (corn meal, flour, baking powder and salt). Stir in water and olive oil, continue to stir until a soft dough forms.
3. Transfer to prepared cake pan/skillet. Pat down until covering the bottom. Top with tomato sauce, and toppings.
4. Bake for 12-16 minutes. Using a spatula, transfer to a plate. Eat like you mean it.