



Cinnamon Streusel Pizza with Vanilla Drizzle

READY IN



27 min.

SERVINGS



12

CALORIES



149 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 tablespoons butter
- ☐ 0.5 cup flour all-purpose
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 0.3 cup brown sugar light
- ☐ 0.7 cup very warm milk (120 to 130 degrees F)
- ☐ 0.5 cup oats quick
- ☐ 1 cup powdered sugar
- ☐ 0.8 teaspoon salt

- ☐ 1 teaspoon butter salted
- ☐ 1.5 teaspoons sugar
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 0.3 cup walnuts chopped
- ☐ 1 envelope rapid rise yeast

Equipment

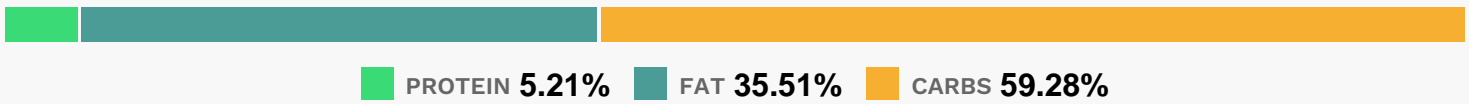
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ pizza pan
- ☐ blender
- ☐ stand mixer
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven to 425 degrees F.
- ☐ Combine 1 cup of the flour, yeast, sugar and salt in a large bowl.
- ☐ Heat milk and butter until very warm (120 to 130 degrees F).
- ☐ Add to flour and mix until well blended, about 1 minute. Gradually add enough remaining flour (3/4 to 1 ¼ cups) to make s soft dough. Dough should form a ball and will be slightly sticky. Knead on a floured surface or in the bowl of stand mixer with dough hook until smooth and elastic, about 4 minutes. (If using Rapid
- ☐ Rise yeast, let dough rest at this point for 10 minutes.)Pat dough with floured hands to fill greased pizza pan or baking sheet. I patted the dough into a 12 inch circle directly on a large (12 to 16 inch) pizza dish. Form rim. Cover with a towel and let rest 10 minutes.For topping, mix flour, brown sugar, cinnamon and nutmeg in a bowl – I used the same bowl I'd used for the pizza dough.

- ☐ Cut in butter with pastry blender or two forks until crumbly. Stir in oats.
- ☐ Sprinkle over pizza crust.
- ☐ Sprinkle walnuts over top.
- ☐ Bake on lowest oven rack for 12 to 15 minutes, until topping and crust are browned.
- ☐ Remove from oven and let cool on wire rack for 5 minutes.To make the icing, melt the butter in a 2 cup glass microwave–safe measuring cup.
- ☐ Add the sugar and stir (it will still be thick and powdery at this point), then add milk 2 teaspoons at a time until it is the consistency of glue or slightly thicker.
- ☐ Add the vanilla.
- ☐ Transfer to an unsnipped decorating bag (no tip required) or a heavy duty freeze bag. Snip the tip or corner of the bag and drizzle over the pizza before serving.

Nutrition Facts



Properties

Glycemic Index:30.67, Glycemic Load:4.29, Inflammation Score:-2, Nutrition Score:2.9552174174915%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 148.67kcal (7.43%), Fat: 5.99g (9.22%), Saturated Fat: 1.3g (8.15%), Carbohydrates: 22.52g (7.51%), Net Carbohydrates: 21.75g (7.91%), Sugar: 15.54g (17.27%), Cholesterol: 2.52mg (0.84%), Sodium: 188.51mg (8.2%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 1.98g (3.95%), Manganese: 0.3mg (14.81%), Vitamin B1: 0.08mg (5.04%), Selenium: 3.29µg (4.69%), Phosphorus: 45.64mg (4.56%), Copper: 0.08mg (3.81%), Folate: 13.91µg (3.48%), Vitamin B2: 0.06mg (3.42%), Magnesium: 13.23mg (3.31%), Vitamin A: 158.61IU (3.17%), Fiber: 0.77g (3.09%), Iron: 0.53mg (2.96%), Calcium: 28.93mg (2.89%), Zinc: 0.32mg (2.14%), Vitamin B3: 0.4mg (2.02%), Potassium: 61.23mg (1.75%), Vitamin B6: 0.03mg (1.69%), Vitamin B5: 0.14mg (1.4%), Vitamin B12: 0.08µg (1.29%), Vitamin E: 0.17mg (1.12%)