

Legendary Pizza Recipes



Free Legendary Pizza Recipe Kid Sized Southwest Pizza



Use This Recipe For Fantastic Results When You Need To
Satisfy The Kids With Delicious Pizza
Have The Entire Household Begging For More...

HomePizzaChef.com

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Hi, this is William Lockhart of HomePizzaChef.com. Welcome to this week's free pizza recipe. This pizza will have your family and friends begging you to give up your pie making secrets. **Especially the kids...**

In fact, did you know that according to a recent Gallup Poll, 82 percent of children ages 3 to 11 prefer PIZZA over chicken nuggets, hot dogs, macaroni & cheese, and hamburgers.

Well... pay attention to this recipe because the kids love this one... Besides, this one's quite easy to make... (and it won't take much time to clean the kitchen after serving the little ones)

Here's Another Chance To Create A Mouth Watering Pizza That Will Have Your Family and Friends Down On Their Knees Begging For More...

OK... STOP! Before you move on, PRINT this report out. I assure you that you'll receive much more benefit from having easy access to the information while you're creating your masterpiece, rather than running back and forth to a computer screen (or exposing that nice laptop to the perils of the kitchen).

Before you even begin pulling out the pans ... PRINT the report out on paper. Then, grab an ink pen and insert your special touches on the report. Circle or underline areas of interest. Scribble ideas, notes and "your special discoveries" in the margins.

This information is just information unless you use it. I encourage you to print it out before you roll up your sleeves and begin using it.

Let's make Legendary
Kid Sized Southwest Bite Sized Pizzas

Kid Sized Southwest Pizza Recipe

What You'll Need To Make The Pizza Crust

Ingredients:

- * 6 pita bread rounds
 - * 16 ounces can refried beans
 - * 4 ounces chopped green chilies drained
 - * 1/2 cup diced tomato
 - * 3/4 cup shredded cheese
 - * 1 1/2 cup shredded iceberg lettuce
 - * 6 tablespoons sour cream
- ([For Pizza Making Accessories Go Here](#))

See Directions For Making This Pizza After Sponsor
Message On Next Page:

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- And this is **LITERALLY** only the tip of the iceberg....

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Preheat oven to 400F degrees.

Place pita rounds on a large greased baking sheet.

Bake 8 minutes or until crisp, turning after 4 minutes.

Let cool slightly. Combine beans and chilies mixing well. Spread about 1/3 cup bean mixture over each pita round. Divide tomato evenly among pizzas.

Sprinkle with cheese. Bake 8 minutes longer or until mixture is hot and cheese melts. Remove from the oven. Top each pizza with 1/4 cup lettuce and 1 tablespoon sour cream.

Allow to cool appropriately.

Serve to the anxiously awaiting smiling faces and enjoy!

Special Dessert Bonus Recipe On Next Page

Crunchy Peach Cake

Crunchy Peach Cake

By: Steve Doyle

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Crunchy Peach Cake

A crunchy peach cake, easy to make with peach pie filling, a 1-layer cake mix, egg, coconut, pecans, and butter.

INGREDIENTS:

1 can peach pie filling, about 21 ounces
1 package (1-layer size) white cake mix
1/2 cup water
1 egg
1/2 cup flaked coconut
1/2 cup chopped pecans
1/2 cup melted butter

PREPARATION:

Spread pie filling in bottom of a buttered 9-inch square baking dish. Combine cake mix, water, and egg.

Beat with electric mixer on medium for 4 minutes. Pour batter over the pie filling.

Sprinkle with coconut and pecans. Drizzle butter over top. Bake peach cake at 350° for 35 to 40 minutes.

Peach cake serves 6 to 9, depending on size of servings.

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