



Pineapple Coconut Dessert Pizza



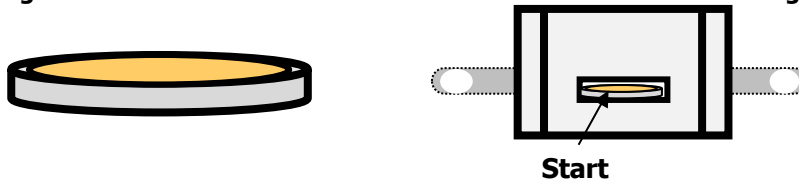
PROCEDURE



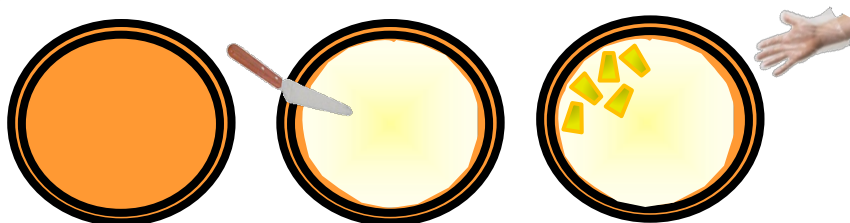
1. Pre-bake

Pre-bake medium pan pizza dough until light golden-brown, approx. half the time of the normal pan pizza baking time (**insert at midpoint baking only for 4 to 5 minutes**).

Tip: Allow dough to cool for a minimum of 5 minutes. **Pre-bake enough to last for meal period.** Leave at room temperature or under refrigeration. Label with time and date dough was baked, also include discard date and time (**out of refrigeration 4 hours from time it was baked or 48 hours under refrigeration**).



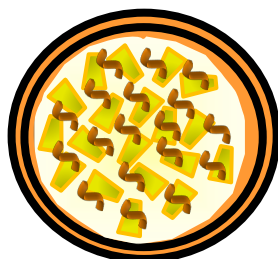
2. Add 8 oz of High Heat Vanilla Sauce. Use a spatula to evenly spread High Heat Vanilla Sauce to lip of dough; use gloves to add **12 oz of pineapple tidbits** by hand (**spread evenly**). **Be sure to drain the pineapple very well.**



3. Bake the pizza again for 5 minutes (insert at midpoint) until the pizza has a light golden-brown color.
4. Take out of oven and evenly sprinkle 2 oz of Coconut Flakes Sweetened on top of pineapple.



5. Place pizza back in the oven for no more than 1 or 2 minutes, just enough to get the coconut flakes to a light brown color (the coconut burns quickly, keep an eye on the pizza). Rotate the pizza while in the oven to get the coconut flakes to bake evenly.



6. Cut 7 times to create 14 Dessert Pizza slices and serve.

