

EnglishMuffinPizzas.txt

I used to make these frequently when my children were little. One "pizza" was usually enough for each little one, and it allowed them to each choose what toppings they wanted.

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English Muffin Pizzas

English Muffins

Pizza Sauce

Shredded Cheese

Toppings of choice

Separate each english muffin into its two separate pieces. Place pieces on cookie sheet or pizza stone.

Spread pizza sauce on each muffin piece. Add shredded cheese as desired. Top with various toppings of choice.

Bake at 350 until cheese melts and entire muffin is warmed and toasted (probably about 10 minutes).

Notes:

- * Sometimes, I would use a slice of cheese instead of shredded cheese.
- * Try combining cheeses for an extra burst of flavor.
- * Whole wheat muffins provide a bit extra nutrition.
- * Pizza sauce can be homemade or purchased at the store.
- * Use barbeque sauce in place of pizza sauce for a little zing.
- * Make your's vegetarian, meat lovers, or any combination that you enjoy.
- * Some topping suggestions: pepperoni; chopped ham pieces; crumbled bacon pieces; shredded or finely-cubed chicken; shredded pork; hamburger; pineapple chunks; diced bell peppers; chopped or sliced hot peppers; sliced mushrooms; sliced olives; diced artichoke hearts; diced tomatoes; torn spinach leaves; finely-chopped cucumber, zucchini, or yellow squash; diced onion; thinly-sliced eggplant