

Long Livo

Cinnamon Pizza – Sweet Dessert Pizza

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 2 cups warm water (110°F)
- [ ] 2 1/4 tsp active dry yeast (1 packet)
- [ ] 1 tsp sugar (for yeast)
- [ ] 1 tbsp olive oil (extra-virgin)
- [ ] 5 cups all-purpose flour (plus extra for dusting)
- [ ] 1 tsp salt

Toppings

- [ ] 1/3 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 2 tbsp cinnamon
- [ ] 1 tsp vanilla extract
- [ ] powdered sugar

Instructions

1. In a small bowl, whisk together the 2 cups warm water (110°F), 2 1/4 tsp active dry yeast (1 packet), and 1 tsp sugar (for yeast). Now, just let it sit for about 5–7 minutes. You're looking for it to get all foamy—that's how you know the yeast is happy and active.

2. In your large mixing bowl, combine the 5 cups all-purpose flour (plus extra for dusting) and 1 tsp salt. Go ahead and make a little well in the center, then pour in that yeast mixture and the 1 tbsp olive oil (extra-virgin).

3. Using a rubber spatula, gradually pull the flour into the wet ingredients until you've got a shaggy dough. Now comes the work—knead it on a floured surface for 7–10 minutes. Honestly, it's a bit of a workout, but keep going until it feels smooth and elastic.

4. Shape the dough into a nice ball, coat it lightly with olive oil, and tuck it into a greased bowl. Cover it with a damp towel and let it rise in a warm spot for 1 hour. Wow, it's so satisfying when it finally doubles in size.

5. Preheat your oven to 425°F (220°C). Gently punch down the dough—it feels good, doesn't it?—and divide it into two equal circles or one large oval. Roll each out to about 1/4 inch thickness.

6. Move your dough onto a parchment-lined baking sheet. Brush the surface with 1/3 cup melted butter and sprinkle on 1 cup brown sugar and 2 tbsp cinnamon. If you're feeling fancy, drizzle 1 tsp vanilla extract over the sugars.

7. Bake for 12–15 minutes. I usually rotate the pan halfway through just to be safe. You're looking for a golden crust and for that sugar to caramelize into something beautiful.

8. Take it out and let the pizza cool for 2–3 minutes on the sheet. To finish it off, lightly sprinkle some powdered sugar on top for a little extra sweetness.

9. Slice into 8 wedges and serve it while it's warm. Look, adding a dollop of whipped cream or some fresh berries really makes it feel like a proper dessert.

10. If you have leftovers, keep them in an airtight container at room temperature for up to 2 days, or freeze in a sealed bag for up to 2 weeks. To bring it back to life, reheat in a 350°F oven for 5 minutes.

Nutrition per serving

380 kcal	7 g	52 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use warm water exactly at 110°F to ensure the yeast activates without killing it.
- Rotating the pizza halfway through baking ensures an even golden-brown crust.
- Letting the pizza cool for a few minutes allows the caramelized sugar to set slightly.