



Created and tested in Dahlya's kitchen.



FROM DAHLYA'S DINER IN JUNE BERRY SQUARE

This recipe is from Book One:
The Adventures Begin

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Papa's Piazza Pizza

DID YOU KNOW? You can make a personal-size pizza using any kind of flat bread, including a flour or corn tortilla. Or, for a larger pizza, you can use homemade or ready-made pizza crust and increase the amount of ingredients listed below.

You'll need:

- A round or wide baking pan—like a pizza pan or cookie sheet
- 1 medium flour or corn tortilla, or other flat bread
- 2-4 tbsp. pizza sauce or Alfredo sauce
- 1/8 cup shredded mozzarella cheese
- 1/8 cup finely crumbled/chopped blue cheese, if you please
- 1 tbsp. finely grated Parmesan cheese

Optional: A finely chopped scallion (both stem and bulb), and your favorite pizza toppings

Directions:

1. Preheat oven to 425°.
2. Place tortilla (or other flat bread) on a baking pan.
3. Spread sauce evenly over the tortilla.
4. Sprinkle with mozzarella cheese.
5. Top with just a few scallions and/or other toppings of your choosing. (Booker likes meat and Dahlya likes veggies. Grandmop and Grandpop like both!)
6. Sprinkle with blue cheese, if you please.
7. Sprinkle with Parmesan cheese.
8. Bake for 8-10 minutes. Check after 8 minutes.
YUUM!

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Dahlya's Diner of Juneberry Square is from
Booker T. Bear's adventurous read-to-me series, Let's GO!
co-featuring Booker's best friend, Dahlya Dragonfly:

The Adventures Begin

A Hap-hap-py Day

Creature Features

Weird Word Day



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