

CHOCOLATE PEANUT BUTTER PIZZA

(serves 20)

INGREDIENTS AND QUANTITIES:

1/2 cup sugar
1/2 cup brown sugar
1/2 cup soft margarine
1/2 cup peanut butter
1/2 tsp. vanilla
1 egg
1 1/2 cup flour
2 cups mini marshmallows
1 cup semi-sweet chocolate chips

EQUIPMENT & UTENSILS:

Large bowl
Small, dry and liquid measures
Wooden spoon
Spatula
Pizza pan
Knife

PROCEDURE:

1. Preheat oven to 375 F.
2. In a large bowl, combine sugar, brown sugar, margarine, peanut butter, vanilla and egg; blend well.
3. Lightly spoon flour into measuring cup; level off. Stir in flour.
4. Press dough evenly over bottom of 12 or 14 inch pizza pan, forming a rim along edge.
5. Bake at 375 F for 10 minutes.
6. Sprinkle with marshmallows and chocolate chips; continue to bake for 5 to 8 minutes or until marshmallows are puffy and lightly browned.
7. Cool; cut into wedges.
8. **GREAT TREAT FOR SOMEONES BIRTHDAY!**

