

Chocolate Cookie Pizza



Prep Time: 20 minutes

Inactive Prep: 30 minutes

Cook Time: 20 minutes

Serves: 8-10

Pizza "Dough" Ingredients

- 1 cup plus 2 tbsp. all-purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. sea salt
- ⅓ cup unsweetened cocoa powder
- ¼ cup plus 2 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#)
- ½ cup light brown sugar, lightly packed
- ½ cup granulated sugar
- 1 large egg, room temperature
- ½ tsp. vanilla

Pizza "Sauce" Ingredients

- 8 ozs. Mascarpone cheese
- ¼ cup confectioners sugar
- ½ tsp. vanilla
- Zest of 1 orange
- Pinch of sea salt

Pizza "Topping" Ingredients

- ½ cup [Gustare Dark Chocolate Balsamic Vinegar](#)

½ tsp. vanilla

- 1 quart strawberries, hulled, washed, pat dry and sliced

Directions

Preheat oven to 325 degrees with rack in center of oven. Cut a circle of parchment paper to line a 12-inch pizza pan. Set aside.

In medium bowl, whisk together the first five dough ingredients. In a large bowl, beat Blood Orange olive oil with the two sugars until well combined. Beat in egg and vanilla. Gradually add dry mixture until just blended. Place a sheet of plastic wrap on the counter, add dough and begin to form a log, approximately 10 inches. It is a soft dough but will firm up after freezing for 30 minutes.

While dough is firming, in a medium bowl whisk all sauce ingredients until smooth. Refrigerate until ready to use.

For the topping, simmer Dark Chocolate balsamic vinegar and vanilla in a small saucepan for 5-6 minutes. Remove from heat, place in small pitcher or plastic squeeze bottle and chill until ready to use.

Remove dough from freezer and roll gently on counter to reform the log for easier slicing rounds. Unwrap and cut into ½-inch slices. Place the first slice in the center of the pan and, overlapping slightly, continue in a spiral pattern. Bake for 15-18 minutes. Cool completely on rack.

Spread chilled sauce on cooled dough leaving a 1-inch border. Arrange strawberries randomly (like pepperoni). Drizzle balsamic reduction with a spoon (or in squeeze bottle) in long zig zags across the pizza. Cut into wedges. Enjoy!