

Hawaiian Brunch Pizza

Ingredients

- 1 1/2 cups Original Bisquick® mix
- 1/3 cup very hot water
- 3/4 cup sour cream
- 1/2 teaspoon onion salt
- 3 eggs
- 1 package (6 ounces) sliced Canadian-style bacon, cut into thin strips
- 1 cup shredded Cheddar cheese (4 ounces)
- 1 can (20 ounces) pineapple chunks, well drained
- 1/4 cup chopped green bell pepper

Instructions

1. Heat oven to 425°F. Grease 12-inch pizza pan.
2. Mix Bisquick and hot water until soft dough forms. Press dough in pizza pan, using fingers dusted with Bisquick; pinch edge to form 1/2-inch rim. Bake 10 minutes.
3. Mix sour cream, onion salt and eggs; pour over crust. Layer bacon, cheese, pineapple and bell pepper on egg mixture. Bake about 25 minutes or until set. Cool slightly before serving.