

# AIR FRYER PIZZA

Serves 2.

By Dennis W. Viau; an original recipe.

Air fryers are counter top convection ovens. Not only are they useful for foods like seasoned potato wedges, they can be used for baking when browning is desirable on top. I used mine for baking a small pizza. Compared to using a large conventional oven and allowing time to heat a pizza stone properly, the air fryer was quick and simple without heating up my kitchen.



## **Ingredients:**

### **For the Crust:**

4 fluid ounces (120ml) water  
6 ounces (170g) all-purpose flour, more as needed  
1 teaspoon active dry yeast  
½ teaspoon kosher salt

### **For the Pizza:**

3 to 4 tablespoons prepared pizza sauce  
4 ounces (110g) shredded mozzarella cheese  
½ teaspoon oregano flakes for seasoning

### **Additional Toppings (optional):**

Pepperoni slices  
Italian sausage, cooked and sliced  
Sautéed sliced mushrooms  
Sautéed sliced onions  
Olive oil  
Other favorite toppings of your choice

## **Directions:**

Combine the crust ingredients in a large bowl, reserving a little of the flour until needed. Mix well. Transfer to the counter and knead until smooth (several minutes), adding additional flour if the dough is too sticky. A little stickiness is okay.

Place the dough in a greased medium-sized bowl and grease the top of the dough. Cover with plastic wrap and place in a warm area to allow the dough to rise, about an hour.

While the dough is rising, cut a piece of parchment paper to fit in the bottom of the air fryer, covering all the holes. Also use the waiting time to prepare any of your desired toppings, such as shredding the cheese and sautéing mushrooms and onions.

Remove the dough from the bowl and shape to fit the bottom of the air fryer basket, using the cut piece of parchment paper as a guide. It should just fill the bottom of the basket. Arrange the dough with the parchment paper in the basket and place in the air fryer. Cook 3 to 4 minutes at 350 to 360°F (175 to 180°C) to set the crust. Carefully remove the crust from the air fryer basket and discard the parchment paper.

Turn the crust over and place in the basket of the air fryer. Add sauce, cheese and toppings, being careful to avoid the metal of the basket if it is hot (or allow the basket to cool). Bake at 400°F (200°C) for 10 minutes.

Carefully transfer the cooked pizza to a cutting board (a pair of spatulas can be helpful) and cut for serving.