Breakfast Pizza

Description

It is easy to make. It uses a precooked pizza shell as the base - I used Boboli. I was worried that the egg mixture was going to run off the crust, but it didn't. It baked up beautifully. I really loved this!

Summary

Yield: 1
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 1 12 inch precooked pizza shell
- 2 eggs
- 1/4 cup heavy cream
- 1/2 cup grated mozzarella
- 1/2 cup grated provolone
- 1 cup grated cheddar
- 1/2 cup chopped cooked bacon

Instructions

Preheat oven to 375.

Place pizza crust on pizza stone or baking sheet.

Whisk together eggs, cream, salt and pepper. Stir in the cheese and bacon. Immediately pour onto the pizza shell.

Bake for 10-12 minutes, until the cheese mixture is set and lightly brown.

Cut into wedges and enjoy!