

# Pie Iron Pizza

**Serves: 1**

**Total time: 15 minutes** (2 minutes to preheat pie iron, 6 minutes to prepare, 7 minutes to cook.)

**Equipment:**

Pie iron

Campfire

PAM or similar cooking spray

**Ingredients:**

2 pieces of bread

¼ cup pizza sauce

1/3 cup grated mozzarella cheese

Toppings as desired: pepperoni, ground beef, sausage, green pepper, onion, etc.

**Instructions:**

Make sure campfire is hot with glowing coals.

Spray inside of pie irons with cooking spray.

Preheat pie iron over fire, then put one piece of bread on each side.

Fill bread with pizza sauce, cheese, pepperoni, etc.

Close pie iron and put over coals (not directly in the fire) or on a grate over a less-hot area of the campfire. Turn every 3 – 5 minutes.

After about 5 – 7 minutes open the pie iron and check each side of the pizza. The bread should be toasted to a golden brown with the cheese all melted and gooey.

Remove pizza and enjoy!