Breakfast Pizza

Crust Ingredients
2 C. Flour
1 T. Baking Powder
1 t. Salt
2 T. Shortening
1/2 C. milk

1/2 lb. breakfast sausage
1 c. shredded potatoes
1/2 c. chopped mushrooms
1/2 c. chopped onion
1/2 c. chopped green pepper
3 eggs, well beaten
1/4 c. milk
1/2 tsp. salt
1/8 tsp. pepper
1/2 c. Mozzarella cheese
1/2 c. Cheddar cheese

Preheat Oven to 450. Whisk together flour, baking powder and salt. Cut in shortening into flour mixture. Mix in milk. If crust is too stiff, add milk by tablespoon to get the desired consistency. Stir vigorously until the dough forms a ball. If dough does not come together well, grease your hands and mix finish mixing the dough with your hands. With greased hands, press the dough against the bottom and sides of a greased pizza pan (14 in. works best).

Brown sausage - drain grease. DO NOT drain down the sink. (trash only) Wash, chop, and prepare all veggies. Spoon sausage and potatoes onto crust. Spread vegetables over the crust. Beat egg, milk, salt, and pepper together in small bowl. Carefully pour egg mixture over crust. Top with cheeses. Bake for 18-20 minutes.