

Morello Cherry Cheesecake Pizza

Makes 2 ea. 10-12 in. pizzas

This dessert pizza couldn't be simpler to prepare and the result is comforting and delicious!

Ingredients

2 ea. 8-oz. [Wood Stone dough balls](#)
8 oz. whole milk ricotta cheese
1 cup Morello cherries in syrup, sliced in half and dabbed of extra juice with paper towels
2 tsp. honey

Method

Oven Temperature: 550-580 degrees

Flame Height: 3.6

To assemble pizza, evenly distribute dots of the ricotta over the bottom of the crusts.

Arrange the cherry halves over the cheese.

Transfer the pizza onto a large peel and land it just inside the **doorway**. Once the pizza begins to color nicely on the side closest to the flame (about 2-3 minutes), [rotate](#) the pizza using the utility peel, 180-degrees and move it **closer to the flame**. Once the side closest to the flame colors, and the top of the pizza is balanced (30 seconds to 1 minute) remove the pizza from the oven using the utility peel. Transfer the pizza to a cooling screen for about 1 minute to prevent steaming and then move it to a cutting board to slice.

Drizzle with honey before slicing.



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