**Chocolate Pizza**

 **Ingredients**

**1 cup semisweet chocolate chips**

**½ cup butter flavour Crisco shortening**

**½ cup all – purpose flour**

**½ cup granulated sugar**

**2 eggs**

**1 tsp baking powder**

**¾ cup semisweet chocolate chips**

 **For Decoration:**

**White chocolate chips**

**Semisweet chocolate chips**

**Chocolate candies**

**Marshmallow**

**Chocolate flakes**

 **Directions**

**Preheat oven to 375F. Fill the saucepan with water over low heat, and sit a heat proof bowl on top. Then add semisweet chocolate chips and butter flavor crisco shortening in the bowl. The chocolate and shortening will gently melt over about 10 minutes. Don’t stir the chocolate mixture! This will solidify the chocolate, and you won’t be able to melt it again after that. When completely melted, stir gently with a wooden spoon. Turn off the heat, remove the bowl from the pan and leave it to cool for 10 minutes. Combine flour, sugar, eggs and baking powder in melted chocolate mixture and mix well to foam dough. Roll out the chocolate dough into round shape. Transfer the chocolate dough to the pizza pan and bake in preheated oven for 15 minutes, until the chocolate pizza is crisp and pale golden brown. Remove the chocolate pizza from the oven and cool for 10 minutes. Melt semisweet chocolate chips in oven for 15 minutes. Spread the melted chocolate over cooled chocolate pizza. Decorate with chocolate candies, white chocolate chips semisweet chocolate chips, chocolate flakes and marshmallow. Serve!**