

This Hot Honey Bacon Pizza is My New Obsession

This recipe makes one pizza, perfect for 2-4 people.



OVEN
400°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 ball (1 lb) pizza dough, store-bought or homemade
- 1 tbsp olive oil
- 1 tsp garlic powder (optional)
- 1 ½ cups shredded low-moisture mozzarella cheese
- 6 strips bacon, cooked until crispy and crumbled
- 2-3 tbsp hot honey
- 1 tsp red pepper flakes, or to taste
- Fresh basil, for garnish (optional)

Swaps and Notes:

The Dough: For the best results, let your pizza dough sit at room temperature for about 30 minutes before you start. This relaxes the gluten and makes it much easier to stretch and roll without snapping back.

The Bacon: The easiest way to get perfectly crispy bacon is to bake it. Lay the strips on a baking sheet and bake at 400°F (200°C) for 15-20 minutes. It cooks evenly and creates less mess.

The "Sauce": This is a "white pizza," meaning it has no tomato sauce. The simple base of olive oil and garlic powder lets the toppings shine. For an even creamier version, you could spread a thin layer of ricotta cheese on the dough before adding the mozzarella.

The Hot Honey: This is the star ingredient! You can find pre-made versions like Mike's Hot Honey in most stores now. Or, make your own! Gently warm ½ cup of honey in a small saucepan with 1-2 teaspoons of your favorite hot sauce or a tablespoon of red pepper flakes for about 5 minutes. Let it cool

slightly before using.

Add-Ons: Want more heat? Add sliced fresh or pickled jalapeños. Want more sweetness? A few dollops of fig jam would be incredible.

How to Make Hot Honey Bacon Pizza:

Preheat Your Oven: Place a pizza stone or an inverted baking sheet in your oven and preheat to the highest temperature it will go, typically 425°F-450°F (220°C-230°C). A super hot oven is the key to a crispy crust.

Prep the Dough: On a lightly floured surface, stretch or roll your dough into your desired shape and thickness. Carefully transfer the dough to a piece of parchment paper or a pizza peel dusted with cornmeal.

Build Your Pizza Base: Brush the surface of the dough with olive oil, leaving a small border for the crust. Sprinkle evenly with the garlic powder, if using.

Add the Toppings: Top with the shredded mozzarella cheese, followed by the crumbled crispy bacon.

Bake: Carefully slide the pizza (on the parchment, if using) onto the preheated pizza stone or baking sheet. Bake for 12-15 minutes, or until the crust is deeply golden and the cheese is melted and bubbly.

The Grand Finale: Remove the pizza from the oven. Immediately drizzle the hot honey all over the surface. Sprinkle with red pepper flakes and fresh basil for a pop of color and freshness.

Serve: Let the pizza cool for a minute or two before slicing. This allows the cheese to set up a bit. Serve hot and enjoy the compliments!

Tips for Success:

Hot Oven, Hot Stone: I can't say it enough: a screaming hot oven and a preheated surface are essential for achieving a crisp, non-soggy pizza crust.

Drizzle Honey After Baking: This is the most important tip! Do not bake the pizza with the honey on it. The sugars in the honey will burn in the high heat of the oven, turning it bitter. Drizzling it on the hot pizza right as it comes out is the perfect way to get that beautiful glaze.

Pre-Cook the Bacon: Never put raw bacon on your pizza. It won't have time to get crispy and will release too much grease, making your pizza soggy. Cook it fully before crumbling it on top.

More Party-Starting Recipes You'll Love:

These Totchos Are My Favorite Party Food Hack: For another fun twist on a classic, these Tater Tot Nachos are the ultimate party food.

This Crockpot Nacho Dip is the Reason I Never Have Leftovers: Set it and forget it with this unbelievably easy and cheesy dip.

This Beer Cheese Dip is My Favorite Party Starter:
The perfect companion for pretzels, chips, and good times.

How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip: All the flavors of a classic sandwich in a scoopable, cheesy dip.

Easy Cheesy Chicken Sliders: Another guaranteed winner for game day or any casual gathering.

Final Thoughts:

DIRECTIONS

- 1.** Preheat : Your Oven: Place a pizza stone or an inverted baking sheet in your oven and preheat to the highest temperature it will go, typically 425°F-450°F (220°C-230°C). A super hot oven is the key to a crispy crust.
- 2.** Prep the : Dough: On a lightly floured surface, stretch or roll your dough into your desired shape and thickness. Carefully transfer the dough to a piece of parchment paper or a pizza peel dusted with cornmeal.
- 3.** Build : Your Pizza Base: Brush the surface of the dough with olive oil, leaving a small border for the crust. Sprinkle evenly with the garlic powder, if using.
- 4.** Add the : Toppings: Top with the shredded mozzarella cheese, followed by the crumbled crispy bacon.
- 5.** Bake: Carefully slide the pizza (on the parchment, if using) onto the preheated pizza stone or baking sheet. Bake for 12-15 minutes, or until the crust is deeply golden and the cheese is melted and bubbly.
- 6.** The : Grand Finale: Remove the pizza from the oven. Immediately drizzle the hot honey all over the surface. Sprinkle with red pepper flakes and fresh basil for a pop of color and freshness.
- 7.** Serve: Let the pizza cool for a minute or two before slicing. This allows the cheese to set up a bit. Serve hot and enjoy the compliments!
- 8.** Tips for Success: Hot Oven, Hot Stone: I can't say it enough: a screaming hot oven and a preheated surface are essential for achieving a crisp, non-soggy pizza crust.
- 9.** Drizzle : Honey After Baking: This is the most important tip! Do not bake the pizza with the honey on it. The sugars in the honey will burn in the high heat of the oven, turning it bitter. Drizzling it on the

hot pizza right as it comes out is the perfect way to get that beautiful glaze.

10. **Pre-: Cook the Bacon:** Never put raw bacon on your pizza. It won't have time to get crispy and will release too much grease, making your pizza soggy. Cook it fully before crumbling it on top.
11. **More Party-Starting Recipes You'll Love:** If you love cheesy, indulgent, crowd-pleasing foods that are perfect for any get-together, check out these other favorites:
12. **These : Totchos Are My Favorite Party Food Hack:** For another fun twist on a classic, these Tater Tot Nachos are the ultimate party food.
13. **This : Crockpot Nacho Dip is the Reason I Never Have Leftovers:** Set it and forget it with this unbelievably easy and cheesy dip.
14. **This : Beer Cheese Dip is My Favorite Party Starter:** The perfect companion for pretzels, chips, and good times.
15. **How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip:** All the flavors of a classic sandwich in a scoopable, cheesy dip.
16. **Easy : Cheesy Chicken Sliders:** Another guaranteed winner for game day or any casual gathering.
17. **Final Thoughts:** This Hot Honey Bacon Pizza is more than just dinner; it's an event. It's a bold statement that proves pizza night never has to be boring. So the next time you're looking to shake things up, I hope you'll give this incredible sweet and spicy pie a try. I promise, you won't regret it.
18. **Did you make it? Did you add your own twist?** Let me know in the comments below! And don't forget to follow ChefManiac for more recipes that are anything but ordinary.

SWAPS & NOTES

The Dough: For the best results, let your pizza dough sit at room temperature for about 30 minutes before you start.

This relaxes the gluten and makes it much easier to stretch and roll without snapping back.

The Bacon: The easiest way to get perfectly crispy bacon is to bake it.

Lay the strips on a baking sheet and bake at 400°F (200°C) for 15-20 minutes.

TIPS FOR SUCCESS

Hot Oven, Hot Stone: I can't say it enough: a screaming hot oven and a preheated surface are essential for achieving a crisp, non-soggy pizza crust.

Drizzle Honey After Baking: This is the most important tip!

Do not bake the pizza with the honey on it.

The sugars in the honey will burn in the high heat of the oven, turning it bitter.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-hot-honey-bacon-pizza-is-my-new-obsession/>