



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Large Double Bacon 6 Cheese Original Crust Pizza ♦

This pizza is made with a large original crust and topped with double bacon and 6 different types of cheese. It is a delicious and indulgent option for pizza lovers.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 1000 grams

Number of Servings: 8

Serving Size: 125 g

Ingredients

500 g	large pizza dough
200 g	bacon
200 g	mozzarella cheese
100 g	cheddar cheese
50 g	parmesan cheese

50 g	gouda cheese
50 g	swiss cheese
50 g	blue cheese
200 g	tomato sauce
5 g	Oregano

Directions

Step 1

Preheating

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface to your desired thickness.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Spreading

Spread the tomato sauce evenly over the pizza dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Sprinkling

Sprinkle the mozzarella cheese over the tomato sauce.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Arranging, cooking

Arrange the bacon slices on top of the cheese.

Prep Time: 3 mins

Cook Time: 10 mins

Step 6

Sprinkling

Add the remaining cheeses (cheddar, parmesan, gouda, swiss, and blue) on top of the bacon.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Sprinkling

Sprinkle oregano over the cheese.

Prep Time: 1 mins

Cook Time: 0 mins

Step 8

Baking

Bake the pizza in the preheated oven for 12-15 minutes or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Cooling

Remove the pizza from the oven and let it cool for a few minutes before slicing and serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 25 g

Protein: 20 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	7 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	30 mg	3%	3%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Cuisines

Italian

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Course

Salads

Soups

Snacks

Cultural

Chinese New Year

Halloween

Cost

Under \$10

\$10 to \$20

\$20 to \$30

\$30 to \$40

\$40 to \$50

Over \$50

Demographics

Kids Friendly

Senior Friendly

Teen Friendly

Pregnancy Safe

Lactation Friendly

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Medium

Visit our website: healthdor.com