



East Coast Garlic Fingers with Donair Sauce

2 pans
Makes

25 min
Prep

20 to 25 min
Cook

INGREDIENTS

Crust

- 5 cups all-purpose flour (or 2½ cups white and 2½ cups whole wheat)
- 2¼ tsp (1 pkg) instant yeast
- 1 Tbsp baking powder
- 1 tsp sugar
- ¼ tsp salt
- 6 Tbsp cooking oil
- 2 cups warm water

Garlic butter

- 3 Tbsp butter or margarine, softened
- 1 Tbsp garlic powder
- A pinch each of black pepper and dried oregano

Topping

- 4 cups shredded mozzarella
- 1 cup grated parmesan

Donair sauce

- 1 can (414 mL) sweetened condensed milk
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 6 Tbsp white vinegar

METHOD

1. Make the sauce first. Stir the garlic and onion powder into the condensed milk, then fold in the vinegar a little at a time until it is fully blended and nothing is pooling on top. It thickens as it sits, so keep it in the fridge until you serve.
2. Mix the dough. Heat the oven to 425°F. Stir the flour, yeast, baking powder, sugar and salt together in a large bowl (or a stand mixer with a dough hook). Add the oil and warm water and mix well.
3. Knead and shape. Turn the dough onto a floured counter and knead it 30 to 40 times, until smooth and stretchy, adding a little flour if it sticks. Cut it in half, grease two 12 inch pizza pans and roll and stretch each half to cover a pan.
4. Top it. Mash the butter with the garlic powder, pepper and oregano and spread it evenly over both crusts. Cover with the mozzarella and parmesan.
5. Bake. Bake for 20 to 25 minutes, until the cheese is melted and bubbly and the edges are lightly browned.
6. Cut and dip. Let them rest for 5 minutes, then cut each one down the middle and across into strips. Serve warm with the donair sauce.

Make it yours: Crumbled bacon on top before baking is a classic add. Leftover donair sauce keeps covered in the fridge for a few days.