Nacho Pizza

3/4 cup warm water

2 1/4 teaspoons yeast

1 teaspoon salt

1 cup bread flour

1 cup whole wheat flour

1/4 teaspoon salt

1 Tablespoon olive oil

1 can black beans, drained and rinsed

1 garlic clove

1 Tablespoon chili powder

1 Tablespoon olive oil

1/4  teaspoon salt

reduced fat monterey jack cheese

red bell pepper, diced

sliced olives

sliced avocado

Dissolve yeast and sugar in warm water.

Combine flours and salt in bowl of standing mixer.

Add yeast mixture and oil to mixer and knead at least 5 minutes.

Place in a greased bowl, cover and let rise in a warm place for at least an hour.

Stretch dough to a 12 inch circle.  (Or make 2 smaller - thinner pizzas.)

Combine beans, garlic, chili powder and oil in food processor.   Process until smooth.

Cut vegetables for the toppings.

Heat pizza stone on top of plate setter on Egg.  Place dough circle on top of hot stone.

Spread bean mixture on crust.

Sprinkle with cheese.

Add toppings.