VOLCANO PIZZA

Entertain students with this pizza that looks like a volcano!

Yield: 1 Pizza

INGREDIENTS

	RICH'S 7" Proof & Bake Sheeted Pizza Dough, 96 5.5-Oz (#16387)
3 oz	Cheese
4 oz	Pizza sauce

DIRECTIONS

1. Defrost 7 in pizza dough
2. Cut 8 1 1/2 slices around the dough sheet
3. Use ice cream dish to place 2-3 oz of cheese in the center of the dough (I mix in a little pizza sauce so the cheese binds together better).
4. Form the edges of the dough around the scoop of cheese narrowing at the top and pinching the edges to stay together.
5. Let the dough finish proofing overnight in the cooler.
6. Before baking the dough may need to be formed a little more to look like a volcano.
7. Bake 10-12 min until the outside is golden brown.
8. Pour 3-4 oz of heated pizza sauce over the top so it runs down the sides of the pizza volcano.

CHEF NOTES

This recipe provides 2.5 oz grain eq. and 2 MMA per 1 Pizza in accordance with USDA guidelines for child nutrition.

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