



CANNOLI PIZZA

Deliver a classic Italian treat on the country's most popular dish – pizza! Crafted with Rich's Ready-to-Stretch Individual Pizza Dough and a luscious layer of Cannoli Cream, this indulgent creation is baked to golden perfection, then drizzled with warm chocolate sauce and finished with chocolate chips, crunchy waffle cone pieces, and a dusting of powdered sugar. Sweeten up your menu with a crave-worthy dessert pizza that's as fun to make as it is to eat!

Yield: 1 Pizza

INGREDIENTS

RICH'S Ready-To-Stretch Individual Pizza Dough, 80 6.0-Oz (#17090)

1 C Cannoli Cream

1/2 C Chocolate sauce, warmed

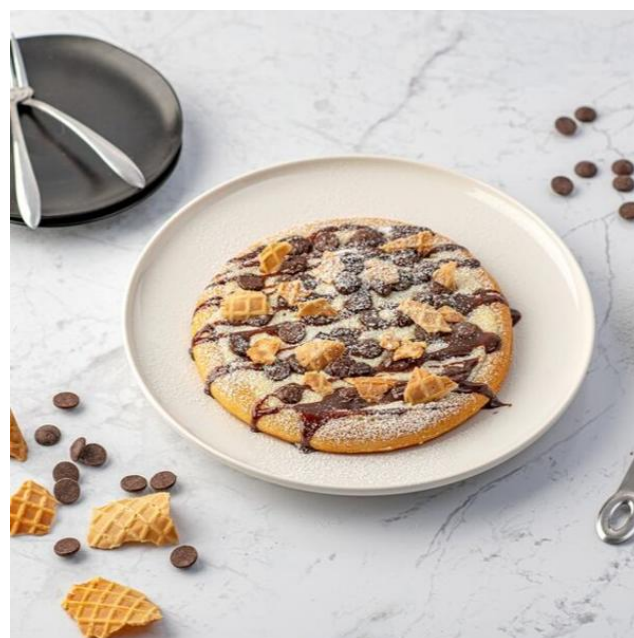
1/2 C Chocolate chips

1 Waffle cone, broken

Powdered sugar, as desired

DIRECTIONS

- 1 Preheat oven to 500°F
- 2 Thaw your Ready-to-Stretch Individual Pizza Dough according to package instructions
- 4 Spread 1 C Cannoli Cream on Pizza Dough



- 3 Bake for 7-8 minutes until golden brown
- 5 Swirl 1/2 C cup of warm chocolate sauce over the top of the cannoli cream
- 6 Sprinkle 1/2 C chocolate chips, waffle cone pieces and desired amount of powdered sugar on top. Serve & enjoy.