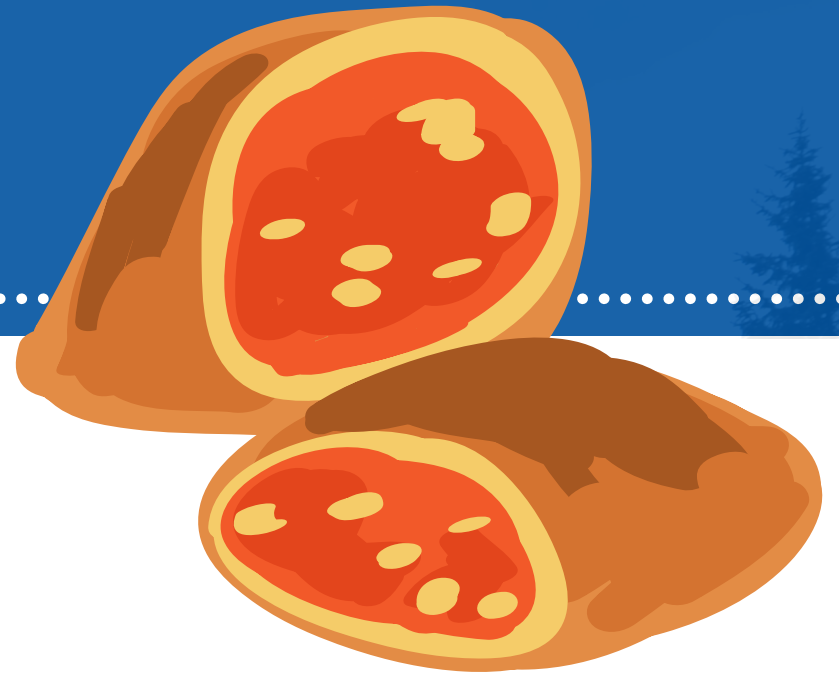


Pizza Pops



(Pre-heat oven 400 F)

DOUGH:

250 mL (1 cup) sifted flour ***

10 mL (2 tsp) baking powder

30 mL (2 tbsp) cold butter

100 – 125 ml (1/3 - 1/2 cup) milk

*** Measure 250 ml flour on to a dinner plate and level, sift flour and re-measure

(You should have flour remaining on the dinner plate)

FILLING

125 ml (1/2 cup) thick tomato sauce plus Italian seasonings of choice (basil, oregano, rosemary, etc), stir together

250 ml (1 cup) grated Mozzarella cheese (or combination of cheeses)

125 ml (1/2 cup) diced pepperoni

1. Sift dough dry ingredients into a mixing bowl.
2. Using a pastry blender, cut the butter into the flour mixture until it resembles coarse crumbs.
3. Using a fork, add milk slowly and stir assertively, until the dough forms a ball around the fork the dough should not be sticky! (you may have left-over milk)
4. Take dough out and add flour only if necessary, knead 6 times.
5. Dough may be divided into 4 equal portions – easiest to divide into 3 portions.
6. Roll each piece of dough into a large circle (you should be able to see the counter through the dough).
7. Divide your topping ingredients evenly among the pops you have made – start with the sauce, place ingredients on HALF of the rolled dough.
8. Fold empty flap of dough over top of the filling ingredients, seal the Pizza Pop by rolling the bottom dough over the top dough, make sure there is no sauce or filling between the dough as you seal the edges.
9. Using a lifter, place each Pizza Pop on a greased spot on a cookie sheet.
Bake approximately 15 minutes – or until golden brown.

