



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.