

Pizza Pops and a Calzone Bonus

How to make pizza pops

You will need:

Roll out pizza base (ASDA Easy Share Pizza Base)

Lollipop sticks

Circle cookie cutter

Assorted toppings

- Cheese, e.g. mozzarella, goat, ricotta
- Cherry tomatoes, halved
- Fresh herbs, e.g. basil leaves, rocket, spinach
- Tomato puree

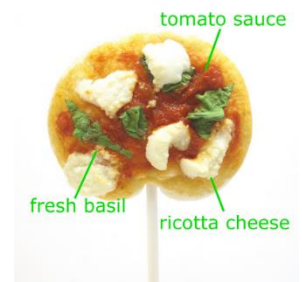
Baking tray

Baking paper



What to do:

1. Preheat the oven to 425°F/220°C/Gas Mark 7.
2. Unroll pizza dough on floured surface.
3. Cut out circles with cutter (this may need some muscle to get the cutter through the dough, just twist the cutter back and forth a bit). You can try other shapes as well.
4. Insert lollipop stick about half way into the circle and place on a baking tray lined with baking paper.
5. Add a teaspoon of sauce (if using) and tiny bits of desired toppings.
6. Bake for 9 to 11 minutes or until crust and topping begin to brown.



Ideas for toppings

To make Calzones:

1. Roll the dough a bit thinner cut out a larger circle (about 3inch cutter).
2. Put your toppings on the centre of the circle.
3. Lay a lollipop stick on the circle, fold the dough over and pinch the edges with a fork.
4. Bake at 425°F/220°C/Gas Mark 7 for about 10 to 12 minutes.

