

Pizza Spirals

From Anneliese Bopp of Nyneve

Pizza dough

2/3 cup water
wee pinch salt
smidgeon sugar
teaspoon olive oil
1 & ½ cup flour
judicious dusting of cayenne
1 & ½ teaspoon yeast

I rolled out the dough into a rectangle about 6" by 12" and spread with a layer of pizza sauce. (I used Clas-sico pizza sauce) followed by a layer of mozzarella cheese and two strips of pepperoni. You want to leave some cheese exposed to hold it together. Then roll it lengthwise as tightly as possible. Using kitchen scissors, cut into ¼ inch strips, place on a baking sheet. Let them rest about 20 minutes and bake at 400 degrees for about 15-18 minutes until the cheese is caramelized. For the cabin party we used a double recipe of the dough.

Introduced at the Cabin Party in February with great reviews.