











Recipe for: Personal Pizzas!

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Pepperoni and Cheese

-  2.5 oz Pizza Sauce
-  1 8-inch Italian Pizza Crust
-  2 oz. sliced pepperoni
-  1/2 cup (4 oz) shredded Mozzarella cheese





Instructions:

-  Preheat oven to 450° F.
-  Spread 2.5 oz pizza sauce on pizza crust.
-  Top with 2 oz. sliced pepperoni and 1/2 cup (4 oz) shredded Mozzarella cheese.
-  Bake on oven rack or un-greased cookie sheet 5-8 minutes or until crust is crisp and cheese is melted.

Super Cheesy!

-  1 Original Italian Pizza Crust (8")
-  1 Pizza Sauce Pouch (2.5 oz. for each 8" shell)
-  1/2 oz. Parmesan cheese, grated
-  1/2 oz. shredded Cheddar cheese 2 oz. shredded Mozzarella cheese

Instructions:

-  Preheat oven to 450° F.
-  Spread pizza sauce on top of Original Italian Pizza Crust.
-  Sprinkle cheeses over sauce in order given.
-  Bake at 450° 5-8 minutes for 8" until cheese is golden brown!

-  = Adult needs to help!
-  = Kitcheneer approved activity!

where kids rule the kitchen!