THE J.M. SMUCKER Co

# Pizza Roses

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 45 mins | 22 mins | 12 | N/A |

## Ingredients

- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2-2 1/4 cups (500-550 mL) **Robin Hood®** 00 Style Pizza Flour, plus additional flour for rolling

  **Robin Hood**® 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) prepared pizza sauce
- 1 1/2 cups (375 mL) shredded mozzarella cheese
- 60 small slices pepperoni (1” / 2.5 cm each) or for a vegetarian option, use baby spinach leaves
- **Garnish:**
- olive oil and Italian seasoning, optional

## Directions

**Step 1:**

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add 2 cups (500 mL) flour and salt. Beat on low speed 1 minute, adding additional flour so dough does not stick to sides of bowl. Increase to medium high and beat 2 minutes. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place, 1 hour. Preheat oven to 425°F (220°C).

**Step 2:**

Spray insides and tops of a 12-cup muffin tin with vegetable spray.

**Step 3:**

Remove dough to well-floured surface. Punch down and roll dough to 20” x 10” (50 cm x 25 cm) rectangle – dough will be thin. Using a floured sharp knife or pastry wheel, cut dough into 12 1 1/2” strips widthwise.

**Step 4:**

Top each strip with pizza sauce, shredded cheese and pepperoni slices in a row overlapping and extending slightly beyond the edge of the dough along one side. This is so the “petals” will stick up once rolled. Roll each strip, jelly roll style and pinch to hold together. Place in prepared muffin pans. Cover with tea towel and let rise 30 minutes or until puffy. Drizzle with olive oil and sprinkle with seasoning if desired.

**Step 5:**

Bake in preheated oven, 20-22 minutes or until golden and has an internal temperature of 190°F (88°C).

## Images