THE J.M. SMUCKER Co

Pizza Spirals

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	18	N/A

Ingredients

- **Dough:**
- 1 tsp (5 mL) sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1 cup (250 mL) milk
- 2 tbsp (30 mL) butter or margarine
- 2 tbsp (30 mL) sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 5 1/2 cups (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

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- **Filling:**
- 2/3 cup (175 mL) prepared tomato sauce
- 3 cups (750 mL) grated mozzarella cheese, divided
- 2 cups (500 mL) cooked peppers, mushrooms or any vegetable of your choice

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Heat milk to lukewarm. Stir in butter, 2 tablespoons (30 mL) sugar, salt and 1/2 cup (125 mL) warm water. Add milk mixture and 2 cups (500 mL) flour to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Step 3:

Stir in 2 1/2 cups (625 mL) of remaining flour gradually. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out on floured board. Round up into a ball.

Step 4:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

A fun way for your kids to help is by letting them get their clean fingers messy again by giving them their own piece of dough to knead.

Step 5:

Place in lightly greased bowl. Turn dough to grease top. Cover with greased waxed paper and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 7:

Punch down. Turn out onto lightly floured board and divide into 2 equal portions. Cover with tea towel and let rest for 10

minutes.

Step 8:

Grease and line 2 9” x 13” (3 L) baking dishes with parchment paper, overlapping the 2 long sides for easy removal.

Show your kids the importance of parchment paper to keep things from sticking by letting them help with this step.

Step 9:

Roll out each piece of dough on a lightly floured surface to 12” x 9” (30 x 23 cm) rectangle. Spread 1/3 cup (75 mL) tomato sauce on each rectangle, sprinkle 1 cup (250 mL) cheese over tomato sauce on each rectangle, top with vegetables. Roll up tightly from long side. Pinch edges to seal together.

Let your little ones help by adding the cheese and vegetables.

Step 10:

Cut each roll into 9 slices each. Place 9 slices, evenly spaced into each baking dish. Sprinkle slices with remaining cheese.

Step 11:

Cover, let rise in warm place until double in size, about 40 minutes.

Step 12:

Preheat oven to 375°F (190°C).

Step 13:

Bake in preheated oven, on lower oven rack, for 30 to 35 minutes. Remove from pans immediately by carefully using the handles of the parchment paper. Place on wire cooling rack. Serve while hot.

Images

