THE J.M. SMUCKER Co

Pizza Roll Ups

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	8	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 4 tsp (20 mL) baking powder
- 1 tsp (20 mL) salt
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- **Filling:**
- 1 cup (250 mL) prepared tomato sauce
- 1 1/2 cups (375 mL) grated Mozzarella cheese
- 1/4 cup (50 mL) each; red peppers, zucchini, broccoli, cherry tomatoes (halved)
- 4 oz (125 g) thinly sliced roast turkey (optional)

Directions

Step 1:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

Step 2:

Crust: flour, baking powder and salt in a large bowl. Cut in shortening using a pastry blender or two knives until mixture resembles coarse meal. Add evaporated milk, stirring with a fork until rough dough forms. Turn out onto lightly floured surface and knead until smooth, about 30 seconds.

Step 3:

Divide dough into 2 pieces. On a floured surface roll each piece into a 16” (40 cm) circle. Cut each circle into 4 wedges. Spread on tomato sauce, sprinkle cheese and add favourite ingredients. Roll up each wedge tightly from the wider edge in. Place on prepared baking sheet. Sprinkle with 1 tbsp (15 mL) grated cheese.

Step 4:

Bake in preheated oven 15 minutes, until crust is golden brown. Remove from oven and let cool about 5 minutes before serving.

Images

