



THE J.M. SMUCKER Co

# Easy Pizza Pull Aparts

**Prep Time Cook Time Serves Difficulty**

20 mins 40 mins 18 N/A

## Ingredients

- **Biscuit Dough:**
- 3 1/2 cups (875 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/2 cups (375 mL) grated mozzarella cheese
- 2 tbsp (30 mL) sugar
- 2 tbsp (30 mL) baking powder
- 1 tsp (5 mL) baking soda
- 2 tsp (10 mL) salt
- 1/4 tsp (1 mL) pepper
- 3/4 cup (175 mL) All Vegetable Shortening, cold
- 1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- **Filling:**
- 1 cup (250 mL) prepared tomato sauce
- 3 cups (750 mL) grated mozzarella cheese, divided
- 2 cups (500 mL) cooked peppers, mushrooms or any vegetables of your choice

## Directions

### Step 1:

Preheat oven to 400°F (200°C). Grease and line a 9" x 13" (23 cm x 33 cm) baking dish with parchment paper, overlapping the 2 longer sides for easy removal.

### Step 2:

Combine, in a large bowl, flour, cheese, sugar, baking powder, baking soda, salt and pepper. Cut in shortening with pastry blender, 2 knives or fingers until mixture resembles coarse crumbs. Add evaporated milk to flour mixture. Gather mixture into a ball and gently knead together. Divide dough in half.

### Step 3:

Roll each half of dough on a lightly floured surface, into a 9" x 12" (23 cm x 30 cm) rectangle. Spread 1/2 cup (125 mL) tomato sauce on each rectangle, sprinkle 1 cup (250 mL) cheese over tomato sauce, top with vegetables. Roll up tightly from long side. Pinch edges to seal together.

### Step 4:

Cut each roll into 9 slices. Place the 18 slices, cut side up, in prepared baking dish. Sprinkle with remaining cheese.

### Step 5:

Bake in preheated oven 30 to 40 minutes. If top starts browning cover with foil. Cool on wire cooling rack for 10 minutes. Remove from pan and pull rolls apart.

## Images

