



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

