



Pizza Rolls

Prep Time: 40 mins Cook Time: 20 min Serves: 8

Ingredients:

For the crust:

- 1 cup whole wheat flour
- 1 cup white flour
- 2 ¼ tsp active dry yeast
- 1 ½ tsp sugar
- ¾ tsp salt
- ⅔ cup water
- 3 Tbsp olive oil

For the toppings:

- 1 cup shredded mozzarella cheese
- 1 cup Easy Peasy Pizza sauce
- ¼ bell pepper
- 1 oz black olives

Instructions:

1. Combine 1 cup whole wheat flour, yeast, sugar and salt in a large bowl.
2. Add water and oil and mix until it forms a sticky ball (about 1 minute).
3. Add 1 cup white flour little by little and stir until it is all mixed in.
4. Knead the dough on a well floured surface for about 4 minutes, adding more flour as needed so it doesn't stick.
5. Place the dough ball in an oiled bowl, cover with a clean dish towel and set in a warm place to rise for 30 minutes.
6. While the dough rises, make your sauce, shred the cheese and chop all of our toppings into tiny pieces.
7. Pre heat the oven to 400° F
8. Place the dough ball on a well floured surface and roll out to a 10x12 rectangle about 1/2 inch thick.
9. Spread the sauce around evenly and add all of your toppings.
10. Roll it up along the shorter edge as tight as you can, and slice into 8-12 rolls.
11. Place them in a greased muffin tin and bake for 15-20 minutes until the top is golden the middle isn't too gooey.

**Get creative
and add your
favorite
veggies!**