

What to make with Pizza Dough?

Cinnamon Rolls

- pizza dough (1 batch is about 1lb)
- 4tbsp butter (softened)
- 2 tsp cinnamon
- 1/3 cup sugar

- 1.Flatten dough into large rectangle and spread softened butter all the way around.
- 2.Mix together cinnamon & sugar and then sprinkle over the butter.
- 3.Roll your rectangle long ways until you have a large roll. Using a sharp knife, slice the large roll into 1/2-1 inch slices. (usually 8-12 slices)
- 4.Arrange slices on greased pan with rolls touching. Bake in 375 degree oven for 20-25minutes.
- 5.Optional Glaze- Whisk together 4tbsp softened butter, 2 cups powdered sugar and 1 tsp vanilla. Use 4-6 tbsp hot water to thin the glaze to your desired consistency!

Soft Baked Pretzels

- pizza dough (1 batch is about 1lb)
- 1/4 cup baking soda
- egg (beaten with a little water)
- coarse salt

- 1.In a large pot boil water and add baking soda.
- 2.Divide pizza dough into 12-14 pieces. With your hands, roll out shapes similar to playdoh! You can do true pretzel shapes or twists and circles.
- 3.Once you have your shapes, carefully drop each one into the boiling water, and let cook until it starts to float. (about 30-45 seconds)
- 4.Place boiled dough on SPRAYED parchment paper and brush with egg and sprinkle with salt.
- 5.Bake in 400 degree oven for about 8-12 minutes. (Time will vary based on shape!)

Garlic Knots

- pizza dough (1 batch is about 1lb)
 - 5 tbsp butter
 - 4 cloves garlic, minced
 - 1/4 cup parsley (optional)
 - 1 tsp salt
1. Spread your dough out into a rectangle shape. Then cut in half long ways, and cut each half rectangle into strips (about 10 on each side).
 2. Take each strip and tie into a knot. You can tuck the tails or leave them out.
 3. For fluffier knots, let the dough sit for about 30 minutes to rise again.
 4. Bake in 400 degree oven for about 12-15 minutes until knots are golden brown.
 5. In a small pot combine butter, garlic, parsley, and salt. Stir until melted, and set aside until knots are baked. Once the knots come out the oven, spoon butter mixture over the knots!

Chicken & Spinach Pockets

- pizza dough (1 batch is about 1lb)
 - chopped cooked chicken
 - Fresh Spinach
 - Favorite Cheese Slices (muenster, provolone, cheddar, etc)
 - 3 tbsp melted butter
 - 2 tbsp Ranch Seasoning
1. Spread out dough into a large rectangle. Top half the dough with chopped chicken, fresh spinach and your favorite cheese.
 2. Fold over the dough and seal the edges closed.
 3. Mix melted butter and ranch seasonings, then brush the top of your pocket.
 4. Bake in 375 degree oven for 20-25 minutes!

Monkey Bread

- pizza dough (1 batch is about 1lb)
- 3/4-1 cup brown sugar
- 1 tbsp cinnamon
- 1/2 cup melted butter
- 1 tsp vanilla

1. In a small bowl combine sugar and cinnamon. In a separate bowl mix together butter and vanilla.
2. Divide the pizza dough into 1 inch pieces and form a ball. Dip each ball into the melted butter and then roll it in the cinnamon sugar.
3. Place the balls in greased bundt pan or baking dish.
4. Bake in 375 degree oven for 30-40 minutes until golden brown. (Time will vary based on pan used)

Focaccia Bread

- pizza dough (1 batch is about 1lb)
 - Olive oil
 - Italian Blend seasoning or fresh herbs like rosemary, sage, thyme, etc.
 - Optional: coarse salt, sliced tomatoes, olives, sliced onion, minced garlic, sliced pickled jalapeno peppers, shredded cheese
1. Spread out dough into a 9 x 13 greased pan. Use your fingers to make dimples throughout the pan.
 2. Brush the dough with olive oil, and then sprinkle your herbs and optional toppings.
 3. Bake in 400 degree oven for about 22-28 minutes until golden brown! (Cook longer for a crispier crust)

Ham & Cheese Hot Pocket

- pizza dough (1 batch is about 1lb)
 - deli sliced or thin sliced ham
 - provolone or mozzarella cheese
 - favorite seasonings
1. Spread out dough into a large rectangle. Top half the dough with sliced ham and cheese. Top with some of your favorite seasonings like an herb & garlic blend.
 2. Fold dough over and seal the edges.
 3. This is optional but I like to brush the top with butter & more seasoning.
 4. Bake in 400 degree oven for 20-25 minutes until golden brown!

Tip: add cream cheese to pizza dough for mega creamy texture!

Mini Pretzel Pigs

- pizza dough (1 batch is about 1lb)
 - 1/4 cup baking soda
 - Cocktail Weiners
 - egg (beaten with a little water)
 - coarse salt
1. Just like the pretzels, will bring a large pot of water to a boil with the baking soda.
 2. We are going to divide our dough out into 1 inch pieces and make a strip that we wrap around our wieners.
 3. Drop each of the wieners into the boiling water for about 30-45 seconds, and then place on greased sheet pan or parchment paper. Top with egg wash and sprinkle with salt.
 4. Bake for 10-15 minutes until golden brown!