

PEPPERONI PIZZA WREATH

Kids in the Kitchen with Junior Chef Gianna Key



Go to the www.portagelibrary.info - click into Events & Classes- click into Virtual and in-person events- Go to December 18th and click into Kids in the Kitchen and scroll to the bottom of description to find the link to connect you Gianna's cooking page. The link goes live on December 18th.-enjoy

Baking Materials Needed:

12-inch pizza pan or baking sheet
Measuring cups
Measuring spoons

Ingredients:

Cooking spray to grease
2 Cans refrigerated crescent rolls
1 Cup mozzarella cheese, shredded
 $\frac{3}{4}$ Pound pepperoni, sliced
1 Cup pizza sauce
1 Tablespoon Italian seasoning

Baking Directions

WASH YOUR HANDS!

- Preheat oven to temperature as directed on crescent roll packaging.
- Lightly grease a 12-inch pizza pan or baking sheet with cooking spray.
- Unroll both cans of dough,
- Separate along perforated lines into triangles. Overlap triangles at the widest point, with the narrow end pointing outward, to form a circle.
- Sprinkle $\frac{1}{2}$ cup of cheese evenly around the ring,
- Top with a spoonful of sauce, spreading evenly into one layer.
- Top with pepperoni slices and remaining $\frac{1}{2}$ cup of cheese.
- Fold pointed end of each triangle over top of filling, tucking dough under the bottom layer to secure.
- Sprinkle top of dough with Italian seasoning and bake until dough is cooked through and golden brown, about 18-22 minutes.
- Cool slightly before slicing to serve.
- Use any remaining pizza sauce for dipping.