

DELICIOUS CHEESY PIZZA BITES

Ingredients:

- 1 Recipe of pizza dough (sourdough or regular)
- 4 Tablespoons of butter
- Block of cheese cut into 1.5 inch squares (approx)
- 2 Teaspoons Garlic salt (or garlic powder + salt)
- 1 Teaspoon Italian Seasoning (optional)



Directions:

1. Remove your dough from your container and place onto a lightly floured surface and lightly flatten out into a rectangle.
2. Using a bench scraper cut into approx 18 pieces.
3. Place the 4 tablespoons of butter into your glass pan and allow it to melt in your oven. Turn OFF oven.
4. Remove and mix in the garlic salt & italian seasoning if using and set aside.
5. Working with each section of the dough using your hands pat out into a circle.
6. Place a piece of cheese (I use my farmhouse cheddar but feel free to use what you have) in the center of the dough. Wrap the sides around and press lightly to seal.
7. Placing the dough bites smooth side down into the melted butter. Proceed with the remaining dough.
8. Flip the dough bites from smooth side down to smooth side up rotating in the butter to coat evenly.
9. Sourdough: Allow to rise 1- 2 hours or until doubled in size. Regular: Allow to rise 20 -30 minutes or until doubled in size.
10. Preheat oven to 400° F, once preheated place the pizza bites in the oven and bake for 20-25 minutes.
11. Give the bites a thump if they sound hollow and golden on top they are done.
12. Remove and enjoy with homemade pizza sauce.

