

PIZZA PINWHEELS

Ingredients:

- 1 Dough recipe (sourdough or regular)
- Cheese
- Pizza Sauce
- Your choice of toppings



Directions:

1. After the 1st rise of your regular pizza dough OR after a long ferment of your sourdough pizza dough: On a floured surface using your hands spread out your dough until about 10 x 20. If the dough doesn't want to stretch out, let it rest for 10 minutes and try again allowing the gluten to relax.
2. Using a large spoon ladle the pizza sauce and cover the entire rectangle. Take caution to not add too much as it'll seep out during baking. Save the extra for dipping after baking.
3. Top with minimal amount of toppings such as pepperoni or mushrooms. Sprinkle cheese on top.
4. Taking hold of one side start rolling tightly. Once all the way rolled, use a bench scraper (or floss) cut into 2 inch sections.
5. Lay the pizza pinwheels into your cast iron pan or another pan or your choosing. Keep them together tightly so they rise up and not out.
6. Rise for one hour. Preheat oven to 400 ° F.
7. Bake for 20-25 minutes or until golden brown.

