



FARMERS MARKET

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Cheesy Pizza Pinwheels

Makes 12

Ingredients

1 ball pizza dough (14 to 16 ounces), store-bought or homemade
1/4 cup tomato sauce, store-bought or homemade
1 cup shredded mozzarella cheese, low-moisture and part-skim
1/4 cup chopped pepperoni slices
1/4 cup diced red onion
2 tablespoons basil chiffonade, plus extra to top after baking

Heat the oven to 400°F. Line a baking sheet with parchment or nonstick baking mat.

Dust the counter lightly with flour. Place the ball of pizza dough on top and firmly pat it into a rectangular shape, longer than it is tall. Using a floured rolling pin, roll out the dough as thin as possible, roughly 9 to 10 inches tall by 15 to 16 inches wide. If the dough starts to spring back as you roll, let it rest for a few minutes, then roll again.

Spread the tomato sauce evenly all over the dough, leaving an inch of clean border at the top. Sprinkle the cheese over the sauce, then scatter the chopped pepperoni, onion, and basil.

Starting at the long end nearest you, begin rolling up the dough. When you get to the top, pinch the dough closed along the seam. Use a sharp chef's knife to slice the long tube into 12 rolls. Use the flat of your knife or a pastry scraper to help transfer the rolls to the baking sheet, spacing the rolls a few inches apart. Tighten up the rolls as needed after transferring and tuck any toppings that fell out back between the folds.

If you're eager for pinwheels right away, bake them immediately. If you have a little time and like puffier, breadier rolls, let them rise at room temperature for 30 to 45 minutes, then bake (wait to start heating the oven until halfway through the rising time). Bake the pinwheels until the cheese is bubbly and the rolls are turning golden on top, 12 to 15 minutes.

Cool the rolls for a few minutes on the baking sheet, then transfer to a serving platter. Sprinkle with fresh basil before serving, if you'd like. Leftover rolls can be refrigerated in an airtight container and reheated for 30 to 60 seconds in the microwave.

Credit: thekitchn.com